I

Gentile Signora, Egregio Signore
ci congratuliamo con Lei per la Sua nuova Cimbali.
Con questo acquisto Lei ha scelto una macchina per caffè espresso d'avanguardia costruita secondo i più avanzati principi della tecnica moderna; una macchina che non soltanto è in grado di offrirLe una perfetta sintesi di efficienza e funzionalità ma mette a Sua disposizione tutti gli strumenti per darLe la "sicurezza di lavorare meglio".
Il consiglio di dedicare un poco di tempo alla lettura di questo Libretto di Uso e Manutenzione nasce dal desiderio di aiutarLa a prendere confidenza con la Sua nuova macchina; desiderio che siamo certi Lei condividerà pienamente.
Le auguriamo buon lavoro.

GRUPPO CIMBALI S.p.A.

GB

Dear Customer,
We congratulate with you for your new Cimbali.
With this purchase you've chosen an up to date machine, built after the most advanced principles of modern technology, a unit, which gives you not only a perfect synthesis of efficiency and functonality, but puts also at your disposal everything you need for a good working.
The advice we give you of spending a bit of your time in reading this manual comes from our desire of helping you in reaching a good knowledge of your new machine.
We're sure of finding you of the same advice.
With our best wishes of a good work.

GRUPPO CIMBALI S.p.A.

F

Cher Client,
Nous vous félicitons pour l'acquisition de votre nouvelle Cimbali.
Avec cet achat vous avez choisi une machine à café moderne, construite selon les principes les plus avancés de la technique d'aujourd'hui, une machine qui vous offre une parfaite synthèse d'efficacité et de fonctionnalite et qui met ê votre disposition tout ce dont vous avez besoin pour obtenir un bon travail.
Le conseil que nous vous donnons de consacrer un peu de votre temps à la lecture de cette brochure vient du désir que nous avons de vous aider à atteindre une bonne connaissance de votre nouvelle machine.
Nous sommes certains que vous serez du même avis.
Avec nos meilleurs souhaits de bon travail.

GRUPPO CIMBALI S.p.A.

D

Sehr geehrter Kunde,
Wir gratulieren Ihnen zur Ihrer neuen Cimbali und heissen sie in unserem Kundenkreis willkommen. Mit diesem Gerät haben Sie eine Maschine ausgewählt, die nach den letzten technischen Entwicklungen auf diesem Sektor gebaut wurde: eine Maschine die mehr als die perfekte Synthese zwischen Leistungsfähigkeit und Funktionalität anbietet: nämlich die Gewissheit, ein betriebsicheres, seinen Aufgaben gewachsenes Gerät zu besitzen.
Wir empfehlen Ihnen dieses Handbuch zum Studium, wissend, dass Sie damit Ihre Kenntnisse über Ihre neue Maschine vertiefen können.
Wir verbleiben mit unseren besten Wünschen für ein gutes Arbeiten mit Ihrem neuen Gerät.

GRUPPO CIMBALI S.p.A.

E

Estimado Cliente,
nos felicitamos con Usted para su nueva Cimbali.
Con esta compra Usted ha escogido una máquina para café a la vanguardia, construida según los principios mas adelantados de la técnica moderna; una máquina que no sólo le ofrece una perfecta eficiencia y funcionalidad, mas también le da todo lo que Usted necesita para alcanzar la garantía de un buen trabajo.
Le aconsejamos de poner un poco de su atención en la lectura de este manual, consejo que nos viene del deseo de aiudarle a lograr un buen conocimiento de su nueva máquina.
Estamos seguros que Usted tiene la misma opinión.
Con un deseo particular de buen trabaio

GRUPPO CIMBALI S.p.A.

P

Exmª. Senhora, Exm°. Senhor,
Felicitamo-nos e a si pela sua nova Cimbali.
Com deste acquisição escolheu uma máquina para café de vanguarda, construída segundo os mais avançados principios da técnica moderna, uma máquina que está não somente em condições de lhe oferecer uma sintese perfeita de eficiência e funcionalidade, mas põe à sua disposição todos os instrumentos para dar-lhe a "segurança de trabalhar melhor".
O conselho de dedicar um pouco de tempo à leitura deste livreto de uso e manutenção nasce do desejo de o ajudar a tomar familiaridade com a sua nova máquina; desejo que estamos certos partilhará plenamente.
Desejamos-lhe bom trabalho.

GRUPPO CIMBALI S.p.A.

Code 936-036-000 (rev. 0849)

Manuale - Manual - Manuel - Handbuch - Manual - Manual

I Leggere attentamente le avvertenze contenute nel presente manuale, prima di utilizzare o manipolare in qualsiasi modo la macchina, in quanto forniscono importanti indicazioni riguardanti la sicurezza d'uso della stessa.
La macchina per caffè è prevista unicamente per la preparazione di caffè espresso e bevande calde mediante acqua calda o vapore e per il preriscaldamento delle tazzine.
Ogni utilizzazione diversa da quella sopra descritta è impropria e può essere fonte di pericolo per persone e macchina.
Il produttore non assume responsabilità alcuna in caso di danni risultanti da un uso improprio della macchina per caffè.

GB Read the instructions in this manual carefully before using or handling the machine in any way. The instructions provide important information regarding the safety precautions to be followed.
The coffee machine is to be used solely for preparing expresso coffee and hot drinks made with hot water or steam and for heating cups.
Improper use of the machine for operations other than the above can constitute a safety risk to persons and to the equipment.
The producer disclaims all liability in case of damage due to improper use of the coffee machine.

F Lire attentivement les informations contenues dans ce manuel avant que vous n'utilisiez et que vous ne manipuliez la machine à café de manière erronnée. En effet, ces informations vous fourniront d'importantes indications concernant la sécurité d'utilisation de votre machine à café.
La machine à café n'est apte qu'à la préparation de cafés espresso et de boissons chaudes, en n'utilisant que de l'eau chaude ou de la vapeur , ou encore, pour chauffer vos tasses.
Toute opération différente de celles qui sont indiquées ci-dessus ne peut être effectuée car elle pourrait être la source de dangers pour les personnes et pour la machine même.
Le producteur ne s'assume aucune responsabilité dans le cas de dommages provenant d'une utilisation incorrecte de la machine à café.

D Bevor Sie die Maschine einschalten oder gebrauchen, sollten Sie die vorliegende Bedienungsanleitung genau durchlesen, da sie wichtige Angaben zum sicheren Einsatz der Maschine enthält.
Die Maschine darf ausschließlich zur Zubereitung von Espressokaffee, die Heißwasser- und Dampfausgabe zur Zubereitung von Getränken (z. B. für Teewasser oder zum Milchaufschäumen) oder zum Vorwärmen von Tassen benutzt werden.
Alle anderen Arten des Einsatzes gelten als unsachgemäß und beinhalten die Gefahr der Verletzung oder der Beschädigung der Maschine.
Der Hersteller übernimmt keine Haftung für Schäden oder Verletzungen, die auf einen unsachgemäßen Einsatz der Kaffeemaschine zurückzuführen wären.

E Leer cuidadosamente las advertencias contenidas en el presente manual antes de utilizar o manejar de cualquier forma la máquina, ya que proporcionan importantes indicaciones sobre la seguridad de manejo de la misma.
La máquina para café sólo está prevista para la preparación de café expreso y bebidas calientes mediante agua caliente o por vapor, así como para el calentamiento de las tacitas.
Cualquier utilización diferente de la anteriormente descrita es impropia y puede ser fuente de peligro para las personas y la máquina.
El fabricante no se asume ninguna responsabilidad en el caso de daños causados por un empleo impropio de la máquina para café.

P Ler atentamente as advertências contidas no presentemanual, antes de utilizar a máquina ou de a manusear, visto fornecerem indicações importantes relativas à segurança de utilização da mesma.
Amáquina de café destina-se unicamente à preparação de café expresso e bebidas quentes com água quente ou vapor e para o aquecimento prévio das chávenas.
Qualquer utilização diferente das acima descritas é imprópria, podendo tornar-se fonte de perigo para as pessoas e a máquina.
O construtor não assume nenhuma responsabilidade perante danos decorrentes de um uso impróprio da máquina de café.

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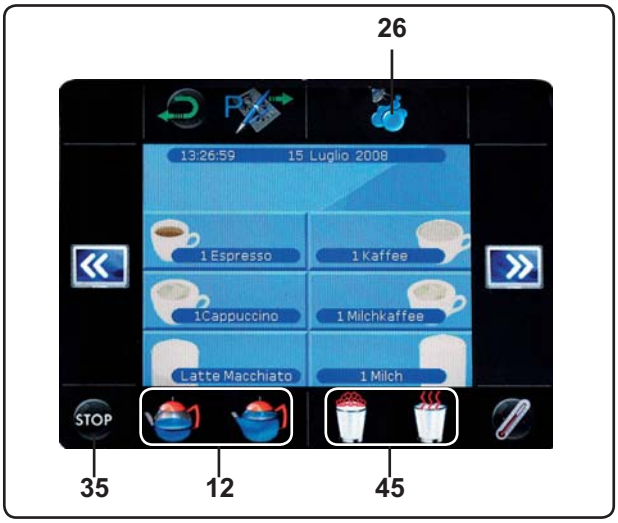

Legenda - Legend - Legende - Legende - Leyenda - Legenda

I LEGENDA

1 Erogatore caffè/cappuccino
6... Tramoggia caffè
12 Icona-tasto acqua calda
13 Manopola erogazione vapore
14 Erogatore acqua calda
15 Tubo (lancia) vapore
16 Bacinella appoggiatazze
17 Cassetto fondi
18 Sportello decaffeinato
23 Interruttore generale
26 Icona-tasto lavaggio
35 Icona-tasto "STOP-CONTINUO" acqua calda
39 Feritoia carta servizi (programmazione tecnico)
45 Selettore Turbosteam *
TSn Touch screen

I componenti - * - sono applicati solo in alcune configurazioni di prodotti.

GB LEGEND

1 Delivery spout
6... Coffee hoppers
12 Hot water key-icon
13 Steam dispensing knob
14 Hot water outlet
15 Steam pipe
16 Tray
17 Coffee dregs drawer
18 Decaffeinated coffee panel
23 Main switch
26 Washing key-icon
35 Hot water “STOP-CONTINUOUS” key-icon
39 Card services slit (technical programming)
45 Turbosteam selector *
TSn Touch screen

The components - * - are applied only in some produit configurations

F LEGENDE

1 Bec débit café
6... Trémies café
12 Icône-touche de l'eau chaude
13 Robinet de la vapeur
14 Bec débit eau chaude
15 Tuyau de la vapeur
16 Bassinelle d'égouttoir
17 Tiroir à marcs
18 Porte pour décaféiné
23 Interrupteur général
26 Icône-touche de lavage
35 Icône-touche "STOP-CONTINU" eau chaude
39 Fente de carte services (programmation technique)
45 Sélecteur Turbosteam *
TSn Touch screen

Les composants - * - sont montés seulement dans quelques configurations de produits

D LEGENDE

1 Ausgabemündung
6... Kaffeebohnentrichter
12 Heißwasser Ikone-Taste
13 Dampfhahn
14 Heißwasserausgabe
15 Dampfausgaberohr
16 Auffangschale
17 Schublade für Kaffeesatz
18 Klappe für koffeinfreien Kaffee
23 Hauptschalter
26 Ikone-Taste Reinigung
35 Ikone-Taste "STOP-KONTINUIERLICHE" Heißwasserabgabe
39 Kartenservice-Schlitz (technische Programmierung)
45 Wahlschalter Turbosteam *
TSn Touch screen

Bauteile - * - sind nur bei einigen Produkt-Konfigurationen angebracht

E LEYENDA

1 Erogador café/cappuccino
6... Tolvas café
12 Icono-Tecla erogación agua caliente
13 Grifo vapor
14 Erogador agua caliente
15 Tubo vapor
16 Bandeja
17 Cajón posos
18 Portillo descafeinado
23 Interruptor general
26 Icono-Tecla lavado
35 Icono-Tecla "STOP-CONTINUO" agua caliente
39 Raja de la tarjeta servicios (programación técnica)
45 Selector Turbosteam *
TSn Touch screen

Los componentes -* se aplican sólo en algunas configuraciones de productos

P LEGENDA

1 Distribuidor de café/cappuccino
6... Tremonhas para café em grão
12 Icona-Tecla de erogação água quente
13 Torneira do vapor
14 Distribuidor de água quente
15 Tubo do vapor
16 Tabuleiro
17 Gaveta das borras
18 Postigo do café descafeinado
23 Interruptor geral
26 Icona-Tecla de lavagem
35 Icona-Tecla "STOP-CONTÍNUO" água quente
39 Régua do cartão serviços (programação técnica)
45 Selector Turbosteam *
TSn Touch screen

Os componentes - * - são aplicados só em algumas configurações de produtos.

Installazione - Installation - Installation - Installation - Instalación - Instalação

I

ATTENZIONE

L'installazione, lo smontaggio e le regolazioni devono essere eseguite esclusivamente da personale tecnico qualificato.

Nel caso si riscontrassero tracce di caffè, queste sono dovute alle operazioni di collaudo eseguite in fabbrica.

GB

ATTENTION

Installation, disassembly and setting should be carried out by qualified technical personnel only.

If traces of coffee are found, this is consequent to testing operations performed in the factory.

F

ATTENTION

L'installation, le démontage et les réglages doivent être faits uniquement par le personnel technique qualifié et autorisé.

Dans le cas d'apparition de traces de café, ces dernières sont dues aux essais effectués en usine.

D

ACHTUNG!

Die Installation, die Demontage und die Einstellung des Gerätes darf nur durch entsprechend qualifizierte Fachkräfte vorgenommen werden.

Sollten Kaffeespuren zu sehen sein, so wären diese auf die im Rahmen der werkseitigen Abnahme ausgeführten Vorgänge zurückzuführen.

E

ATENCIÓN

Las operaciones de instalación, desmontaje y regulación tienen que ser realizadas por personal técnico capacitado.

En el caso de que se encontrasen restos de café, esto se debe a las operaciones de ensayo realizadas en fábrica.

P

ATENÇÃO

A instalação, a desmontagem e as regulações terão de ser executadas exclusivamente por pessoal técnico qualificado.

Caso se detectassem vestígios de café, estes são devidos às operações de ensaio realizadas na fábrica.

Installazione - Installation - Installation - Installation - Instalación - Instalação

I INDICAZIONI PER L'INSTALLAZIONE

1. Leggere attentamente le avvertenze contenute nel presente libretto in quanto forniscono importanti indicazioni riguardanti la sicurezza di installazione, d'uso e di manutenzione. Conservare con cura questo libretto per ogni ulteriore consultazione.
2. Questo apparecchio dovrà essere destinato solo all'uso per il quale è stato espressamente concepito. Il costruttore non può essere considerato responsabile per eventuali danni derivanti da usi impropri, erronei ed irragionevoli.
   L'apparecchio non è destinato ad essere usato da persone (bambini compresi) le cui capacità fisiche, sensoriali o mentali siano ridotte, oppure con mancanza di esperienza o di conoscenza, a meno che esse abbiano potuto beneficiare, attraverso l'intermediazione di una persona responsabile della loro sicurezza, di una sorveglianza o di istruzioni riguardanti l'uso dell'apparecchio.
   I bambini devono essere sorvegliati per sincerarsi che non giochino con l'apparecchio.
3. Dopo aver tolto l'imballaggio assicurarsi dell'integrità dell'apparecchio. Gli elementi dell'imballaggio (sacchetti in plastica, polistirolo espanso, chiodi, ecc.) non devono essere lasciati alla portata dei bambini in quanto potenziali fonti di pericolo.
4. Prima di collegare l'apparecchio accertarsi che i dati di targa siano rispondenti a quelli della rete di distribuzione elettrica e idrica.
5. La macchina per caffè deve essere appoggiata su una superficie piana e stabile, ad una distanza minima di 20 mm dalle pareti e dalla superficie d'appoggio. Inoltre deve essere installata tenendo conto che la superficie d'appoggio più alta (scaldatazze) sia ad un'altezza non inferiore a 1,5 metri. La temperatura ambiente deve essere compresa tra 0 e 32°C.
6. Deve avere i collegamenti di alimentazione (energia elettrica ed acqua) e lo scarico dell'acqua dotato di sifone nelle immediate vicinanze; inoltre occorre prevedere una superficie di appoggio per gli accessori.
7. All'installazione occorre prevedere un interruttore onnipolare con distanza di apertura dei contatti uguale o superiore a 3 mm e una protezione da corrente di dispersione con valore pari a 30 mA.
8. La sicurezza elettrica di questo apparecchio è assicurata soltanto quando lo stesso è correttamente collegato ad un efficace impianto di messa a terra come previsto dalle vigenti norme di sicurezza elettrica. E' necessario verificare questo fondamentale requisito di sicurezza e, in caso di dubbio, richiedere un controllo accurato dell'impianto da parte di personale professionalmente qualificato. Il costruttore non può essere considerato responsabile per eventuali danni causati dalla mancanza di messa a terra dell'impianto.
9. In generale è sconsigliabile l'uso di adattatori, prese multiple e/o prolunghe. Qualora il loro uso si rendesse indispensabile è necessario utilizzare solamente adattatori semplici o multipli e prolunghe conformi alle vigenti norme di sicurezza, facendo però attenzione a non superare il limite di portata in valore di corrente, marcato sull'adattatore semplice e sulle prolunghe, e quello di massima potenza marcato sull'adattatore multiplo.
10. Per evitare surriscaldamenti pericolosi, si raccomanda di svolgere per tutta la sua lunghezza il cavo di alimentazione.
11. Per salvaguardare le caratteristiche di funzionalità e di sicurezza, si raccomanda di non lasciare la macchina per caffè esposta ad agenti atmosferici (pioggia, sole, gelo).
12. Non installare in locali (cucine) in cui sia prevista la pulizia mediante getti d'acqua. In ogni caso, evitare di pulire l'apparecchio con getti d'acqua.
13. Non ostruire le aperture o fessure di ventilazione o di smaltimento calore.
14. In caso di danneggiamento del cavo di alimentazione, lo stesso deve essere sostituito solo dall'assistenza tecnica autorizzata.
15. Se la macchina viene immagazzinata in locali in cui la temperatura può scendere sotto il punto di congelamento, vuotare in ogni caso la caldaia e le tubazioni di circolazione acqua.

GB NOTICE FOR THE SERVICEMAN

1. Carefully read the instruction herein, which contain important information for safe installation, use and maintenance. Keep this booklet on hand for further reference.
2. This appliance shall only be used for its specific purpose. The manufacturers shall not be liable for damages due to improper, wrong or unreasonable use.
   People (children included) with reduced physical, mental, and sensorial capabilities must not operate this machine. People with little experience or training must not use this machine unless assisted by someone responsible for their safety who can teach them how to use the machine and can also supervise them in the process.
   Keep the machine out of the reach of children and never allow unsupervised children near the machine to prevent them from playing with it.
3. Unpack and check machine for soundness. Do not leave packaging components (plastic bags, expanded polystyrene, nails, etc.) within children's reach, as they represent potential hazards.
4. Prior to plugging in, check that nameplate data correspond with those of the electric and water mains.
5. The coffee machine should be placed on a stable flat surface with the bodywork at a minimum distance of 20 mm from the supporting surface and the walls. Furthermore, it must be installed taking into account that the highest shelf (cup warmer) must sit at a height that is at least 1.5 meters.
   Room temperature must range between 0 and 32°C (32÷89.6°F).
6. The (electricity and water) supply connections and a water outlet fitted with a siphon should be close to the machine. A support surface should also be available for accessories.
7. Install an omnipolar switch with minimum 3 mm. gap between contacts and 30 mA dispersion-current protection.
8. This appliance is electrically safe only when properly earthed as set forth in the current electric safety specifications. Check for compliance and, when in doubt, have the wiring thorougly inspected by skilled personnel. The manufacturers shall not be liable for any damage caused by faulty earting.
9. Using adapters, multiple plugs and cable extensions is not recommended. Should they be indispensable, use simple or multiple adapters and extensions that comply with the current safety regulations, take care not to exceed the limit current load shown on simple adapters and extensions, and the limit power load shown on multiple adapters.
10. To prevent dangerous overheating, uncoil the power cable to its full length.
11. To ensure correct operation and safety, the coffee machine should not be exposed to outdoor weather conditions (rain, sun, ice).
12. Do not install in rooms (kitchens) cleaned using water jets. At any rate, avoid cleaning the machine with water jets.
13. Do not plug or clog the ventilation and heat-exhausting louvres.
14. If the machine's electrical cord is damaged, it should be replaced. This should only be done by an authorized service technician.
15. If the machine is stored on premises where the temperature may drop below freezing point, always empty the boiler and the water circulation pipes

Installazione - Installation - Installation - Installation - Instalación - Instalação

F INDICATIONS POUR L'INSTALLATION

1. Lire attentivement les avertissements contenus dans le présent livret du fait qu'ils fournissent d'importantes indications concernant la sécurité d'installation, d'utilisation et d'entretien. Conserver ce livret avec soin pour toute consultation ultérieure.
2. Cet appareil dévora être employé seulement par l'usage par le quel a été expressivement construit. Le constructeur ne peut être tenu pour responsable des dommages éventuels provoqués par usage impropres, erronées où non corrigés.
   L'usage de cet appareil n'est pas destiné aux personnes (enfants inclus) dont les capacités physiques, sensorielles ou mentales sont réduites, ou qui manquent d'expérience ou de connaissance à moins qu'ils aient pu bénéficier, par l'intermédiaire d'une personne responsable de leur sécurité, d'une surveillance ou d'instructions concernant l'utilisation de l'appareil.
   Les enfants doivent être surveillés et s'assurer qu'ils ne jouent pas avec l'appareil.
3. Après avoir retiré l'emballage, s'assurer de l'integrité de l'appareil. Les éléments de l'emballage (sachets de plastique, polystyréne expansé, clous, etc.) ne doivent pas être laissées à la portée des enfants dans la mesure où ils constituent des sources de danger potentielles.
4. Avant de brancher, l'appareil s'assurer que les donnée de la plaque correspondent à celles du réseau de distribution électrique et hydrique.
5. La machine pour café doit être plaçée sur une surface plate et stable, à une distance minimum de 20 mm des cloisons et de la surface d'appui. En outre, elle doit être installée en tenant compte du fait que la surface d'appui la plus élevée (chauffe-tasses) se trouve bien à une hauteur qui n'excède pas 1,5 m. La température ambiante doit être comprise entre 0 et 32°C.
6. Elle doit avoir les connexions d'alimentation (énergie électrique et eau) ainsi que le déchargement de l'eau, doté de siphon à un endroit très proche; en outre, vous devrez prévoir un plan d'appui pour les accessoires de la machine.
7. Lors de l'installation, il convient de prèvoir un interrupteur omnipolaire avec un écartement des contacts supérieur ou égal à 3 mm et protection contre la dispersion de courant ayant une valeur égale à 30 mA.
8. La sécurité électrique de cet appareil est assurée seulement lorsqu'il est correctement raccordé à une installation de mise à terre efficace, comme prévu par les normes de sécurité électrique en vigueur. Il est nécessaire de vérifier cette condition fondamentale de sécurité et, en cas de doute, de demander un contrôle complet de l'installation par du personnel professionnellement qualifié. Le constructeur ne peut être tenu pour responsable des dommages éventuels provoqués par la non mise à terre de l'installation.
9. En géneral, il est déconseillé d'utiliser des adaptateurs, prises multiples et/uo des rallonges. S'avérerait au cas où leur utilisation indispensable, il est nécessaire d'utiliser seulement des adaptateurs simples ou multiples et des rallonges conformes aux normes de securité en vigueur, en prêtant cependant attention à ne pas dépasser la limite de débit maximum en valeur de courant, indiquée sur l'adaptateur simple et sur les rallonges, ou celle de puissance maximum figurant sur l'adaptateur multiple.
10. Afin d'éviter des surchauffes dangereuses, on recommande de dérouler le câble d'alimentation sur toute sa longueur.
11. Pour sauve-garder les caractéristiques de bon fonctionnement et de sécurité de votre machine à café, il est recommandé de ne pas l'exposer à des agents atmosphériques tels que la pluie, le soleil, le gel, etc...
12. Ne pas installer votre machine à café dans des pièces (sur une cuisinière par exemple) où l'on prévoit un nettoyage par jets d'eau. De toute façon, éviter de nettoyer l'appareil par jets d'eau.
13. Ne pas obstruer les ouvertures ou fentes de ventilation et d'evacuation de la chaleur.
14. Si le câble d'alimentation est endommagé, s'adresser uniquement à un centre d'assistance technique autorisé pour le substituer.
15. Si l'appareil devait être mis dans des pièces où la température pourrait descendre sous un degré de congélation, vider de toute manière la chaudière ainsi que les conduites de circulation de l'eau.

D ANGABEN ZUR INSTALLATION

1. Die im vorliegenden Anleitungsheft enthaltenen Anweisungen sind aufmerksam zu lesen, da sie wichtige Hinweise zur Installation, Bedienungs- und Wartungssicherheit liefern. Dieses Anleitungsheft ist zum späteren Nachschlagen sorgfältig aufzubewahren.
2. Dieses Gerät darf ausschließlich nur für den vorgesehenen Verwendungszweck eingesetzt werden. Der Hersteller kann nicht für eventuelle eintretende Schäden herangezogen werden, die auf unsachgemäßen, fehlerhaften oder fahrlässigen Gebrauch zurückzuführen sind.
   Das Gerät darf nicht von Personen (oder auch Kindern) mit beschränkten physischen, sinnlichen oder geistigen Fähigkeiten oder mit mangelnder Erfahrung oder nicht vorhandenen fachlichen Kenntnissen bedient werden, sofern diese Personen nicht beaufsichtigt werden oder hinsichtlich der vorschriftsmäßigen Bedienung und Benutzung des Geräts unterrichtet wurden.
   Insbesonders Kinder sind in jedem Falle zu beaufsichtigen, um auszuschließen, daß sie nicht mit dem Gerät spielen.
3. Nach Entfernung des Verpackungsmaterials ist das Gerät auf Unversehrtheit zu überprüfen. Das Verpackungsmaterial (Kunststoffbeutel, Styropor, Nägel usw.) kann für Kinder gefährlich sein - halten Sie es von ihnen fern.
4. Bevor Sie das Gerät anschließen, vergewissern Sie sich, daß die Angaben auf dem Typenschild den Lieferwerten des Strom- und des Wassernetzes entsprechen.
5. Stellen Sie die Kaffeemaschine auf eine stabile und ebene Fläche, in einem Abstand von mindestens 20 mm zu den Wänden und zur Aufstellfläche. Die Maschine muß so installiert werden, daß die Bodenhöhe der höchsten Auflagefläche (Tassenvorwärmer) wenigstens 1,5 m beträgt. Die Umgebungstemperatur muß im Bereich 0 bis 32°C liegen.
6. Vergewissern Sie sich, dass in unmittelbarer Nähe der Aufstellungsfläche die verschieden Anschlüsse zur Versorgung der Maschine (Strom und Wasser) sowie ein Ablauf mit Syphon vorhanden sind und dass eine weitere Fläche zur Ablage der Zubehörteile vorhanden ist.
7. Bei der Installation des Geräts ist ein allpoliger Schalter mit einer Kontaktöffnungsweite von mindestens 3 mm. vorzusehen und fehlerstromschutz für 30 mA.
8. Die elektrische Betriebssicherheit dieses Geräts ist nur gewährleistet, wenn es sachgerecht mit einer wirksamen Erdschlußanlage verbunden ist, wie von den einschlägigen Bestimmungen zur Sicherheit von Elektroanlagen vorgesehen. Es muß garantiert sein, daß diese grundlegende Sicherheitsanforderung erfüllt wird; lassen Sie im Zweifelsfall eine sorgfältige Kontrolle der Elektroanlage durch qualifiziertes Fachpersonal vornehmen. Der Hersteller kann nicht für eventuelle Schäden herangezogen werden, die auf mangelnde Erdung der Elektroanlage zurückzuführen sind.
9. Vom Gebrauch von Stecker-Adaptern, Mehrfachsteckern und/oder Verlängerungskabeln wird allgemein abgeraten. Sollte ihre Verwendung unerläßlich sein, dürfen ausschließlich Ein- bzw. Mehrfach-Adapter und Verlängerungskabel benutzt werden, die den einschlägigen Sicherheitsbestimmungen entsprechen; man muß jedoch sicherstellen, daß bei Einfach-Adaptern und Verlängerungskabeln der darauf markierte Stromabgabe-Grenzwert nicht überschritten wird bzw. der markierte Leistungs-Höchstwert bei Mehrfach-Adaptern.
10. Um gefährliche Überhitzungen zu verhüten, empfiehlt es sich, das Speisungskabel in seiner ganzen Länge abzuwickeln.
11. Um eine einwandfreie Funktion und den sicheren Betrieb der Maschine zu gewährleisten, darf die Kaffeemaschine keinen kritischen Umgebungsbedingungen (Regen, starke Sonneneinstrahlung, Frost) ausgesetzt werden.
12. Stellen Sie die Maschine nicht in Räumen auf (z. B. Küche), in denen eine Reinigung mittels Wasserstrahl vorgesehen ist. In jedem Fall darf die Maschine nicht mittels Wasserstrahlen gereinigt werden.
13. Die Öffnungen oder Schlitze zur Belüftung bzw. zur Wärmeableitung sind frei zu halten.
14. Wenn das Netzkabel beschädigt wird, darf es nur durch einen autorisierten Kundendiensttechniker ersetzt werden.
15. Sollte die Maschine in Räumen gelagert werden, in denen Frostgefahr gegeben ist, so müssen in jedem Falle sowohl der Wassertank als auch die Leitungen des Wasserkreises geleert werden.

Installazione - Installation - Installation - Installation - Instalación - Instalação

E INDICACIONES PARA LA INSTALACIÓN

1. Leer atentamente las advertencias contenidas en el presente manual ya que las mismas suministran importantes indicaciones con respecto a la seguridad de instalación, de uso y de manutención. Conservar con cuidado este manual para cualquier ulterior consulta.
2. Este aparato deberá ser destinado solo par el uso por el cual ha sido expresamente concebido. El fabricante no puede ser considerado responsable de los eventuales daños derivados por usos impropios, erróneos o irracionales.
   El aparato no está destinado a ser usado por personas (niños incluidos) cuyas capacidades físicas o mentales sean reducidas, o bien con falta de experiencia o de conocimiento, a no ser que éstas hayan podido beneficiarse, a través de la intermediación de una persona responsable de su seguridad, de una vigilancia o de instrucciones relativas al uso del aparato.
   Los niños tienen que ser vigilados para cerciorarse de que no jueguen con el aparato.
3. Después de haber quitado el embalaje, controlar la integridad del aparato. Los elementos del embalaje (bolsitas de plástico, poliestirol expandido, clavos, etc.) no deben ser dejados al alcance de los niños ya que constituyen potenciales fuentes de peligro.
4. Antes de conectar el aparato, controlar que los datos de la placa correspondan a los de la red de distribución eléctrica e hidrica.
5. La máquina para café se tiene que apoyar sobre una superficie plana y estable, a una distancia mínima de 20 mm de las paredes y de la superficie de apoyo. Además se tiene que instalar teniendo en cuenta que la superficie de apoyo más alta (calienta-tazas) esté a una altura no inferior a 1,5 metros.
   La temperatura ambiente tiene que estar incluida entre 0 y 32°C.
6. Tiene que tener las conexiones de alimentación (energía eléctrica y agua) y el desagüe del agua equipado con un sifón cerca, además hay que prever una superficie de apoyo para los accesorios.
7. En el momento de la instalación es necesario preveer un interruptor omnipolar con distancia de abertura de los contáctos igual o superior a 3 mm e una proteccion contra corriente de dispersion con valor de 30 mA.
8. La seguridad eléctrica de este aparato está aseguranda solamente cuando el mismo se halla correctamente conectado con una eficaz instalación de puesta a tierra, según lo previsto por las normas de seguridad eléctrica en vigor. Es necesario controlar este fundamental requisito de seguridad y, en caso de duda, requerir un cuidadoso control de la instalación por parte de personal profesionalmente cualificado. El fabricante no puede ser considerado responsable de los eventuales daños causados por la falta de puesta a tierra de la instalación.
9. En general no es aconsehable el uso de adaptadores, tomas múltiples y/o extensiones. En el caso de que el uso de los mismos fuera indispensable, es necesario utilizar solamente adaptadores simples o múltiples y extensiones conformes a las normas de seguridad en vigor, prestando atención a no superar el limite de alcance en valor de corriente, marcado en el adaptador simple o en las extensiones, o el de maxima potencia marcado en el adaptador múltiple.
10. Para evitar peligrosos recalentamientos, se recomienda desenvolver en toda su longitud el cable de alimentación.
11. Para salvaguardar las características de funcionalidad y de seguridad, se aconseja no dejar la máquina de café expuesta a la acción de los agentes atmosféricos (lluvia, sol, hielo).
12. No instalar en locales (cocinas) en los que se prevea la limpieza mediante chorros de agua. En cualquier caso, evitar la limpieza del aparato con chorros de agua.
13. No obstruir las aberturas u orificios de ventilación o de dispersión de calor.
14. En caso de que el cable de alimentación resulte dañado, el mismo debe ser substituido sólo por la asistencia técnica autorizada.
15. Si la máquina se almacena en locales en los que la temperatura puede descender por debajo del punto de congelación, vaciar en cualquier caso la caldera y los tubos de circulación del agua.

P INDICAÇÕES PARA A INSTALAÇÃO

1. Ler atentamente todas as advertências contidas na presente publicação as quais fornecem indicações importantes relativas à segurança da instalação, uso e manutenção. Conservar devidamente esta publicação para futuras consultas.
2. Este aparelho deverá ser usado apenas para a finalidade para a qual foi especificamente concebido. O construtor não pode ser considerado responsável por eventuais danos derivados de usos impróprios, errados ou irracionais.
   O aparelho não pode ser utilizado por pessoas (incluídas as crianças) cujas capacidades físicas, sensoriais ou mentais sejam reduzidas ou com falta de experiência ou de conhecimento, a não ser que as mesmas tenham podido beneficiar, através da intermediação de uma pessoa responsável pela sua segurança, de uma vigilância ou de instruções que digam respeito ao uso do aparelho.
   As crianças têm de ser vigiladas para ter a certeza que não brinquem com o aparelho.
3. Depois de se ter retirado a embalagem, controlar que o aparelho se encontre em perfeitas condições. Os vários componentes da embalagem (sacos de plástico, esferovit, agrafes, etc.) devem ser mantidos fora do alcance das crianças dado que se podem demonstrar muito perigosos
4. Antes de conectar el aparato, controlar que los datos de la placa correspondan a los de la red de distribución eléctrica e hidrica.
5. A máquina de café deve ser apoiada sobre uma superfície plana e estável e a uma distância de 20 mm das paredes e da superfície de apoio. Além disso, tem de ser instalada, considerando que a superfície de apoio mais alta (aquecedor de chávenas) se encontra a uma altura não inferior a 1,5 metros.
   A temperatura ambiente tem de ser entre os 0 e os 32°C.
6. As ligações de alimentação (energia eléctrica e água) e a descarga da água dotada de sifão deverão ficar muito próximas; é necessário ainda prever uma superfície de apoio para os acessórios.
7. É necessário montar na instalação um interruptor omnipolar com uma distância entre os contactos igual ou superior a 3 mm, uma protecção da corrente de dispersão com valor igual a 30 mA.
8. A segurança eléctrica deste aparelho è garantida apenas quando o mesmo se encontra devidamente ligado a uma eficaz instalação de terra, tal como previsto pelas vigentes normas de segurança. É necessário verificar esta importante norma de segurança e, no caso de dúvida, solicitar um controle da instalação por parte de pessoal técnico profissionalmente qualificado. O fabricante não pode ser considerado responsável por eventuais danos causados pela falta de ligação á terra da instalação.
9. Em geral é desaconselhável o emprego de adaptadores, tomadas múltiplas e extensões. No caso em que o seu uso fosse indispensável é necessário usar apenas adaptadores simples ou múltiplos e extensões conformes às vigentes normas de segurança, prestando no entanto atenção a não ultrapassar o limite maximo de capacidade do valor da corrente, marcado sobre o adaptador simples ou sobre as extensões e aquele de potência máxima marcado sobre o adaptador múltiplo.
10. A fim de evitar sobreaquecimentos perigosos, recomenda-se utilizar o cabo eléctrico de alimentação completamente desenrolado.
11. Para proteger as características de funcionalidade e de segurança, recomenda-se não deixar a máquina de café exposta aos agentes atmosféricos (chuva, sol, gelo).
12. Não instalar em locais (cozinha) em que a limpeza seja realizada mediante jactos de água. Seja como for, evitar limpar o aparelho com jactos de água.
13. Não obstruir a aberturas ou canais de ventilação e de dispersão do calor.
14. No caso de desarranjo do cabo de alimentação, o mesmo deve ser substituído apenas pela assistência técnica autorizada.
15. Se a máquina for armazenada em locais em que a temperatura possa baixar para além do ponto de congelação, esvaziar a caldeira e os tubos de circulação da água.

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Dati tecnici	**Vedere la targa dati della macchina**
Technical data	**See the machine's nameplate**
Données techniques	**Voir la plaque signalétique de la machine**
Technische Daten	**Siehe Datenschild der Maschine**
Datos técnicos	**Ver la placa con los datos de la máquina**
Datos técnicos	**Ver a placa das características da máquina**

RUMOROSITA'	L'apparecchio non supera i 70 dB
NOISE	The equipment does not exceed 70dB
BRUIT	L'appareil ne depasse pas 70 dB
GERÄUSCH	Das Gerät überschreitet 70 dB nicht
RUIDOSIDAD	El aparato no supera los 70 dB
RUIDO	O aparelho não ultrapassa os 70 dB

LA CIMBALI BINASCO (MI) ITALY

MODEL:

Date: MM-YYYY Nr.: 1234567
CODE: .....

INTERRUTTORE: Onnipolare con distanza di apertura contatti 3 mm
Protezione da corrente di dispersione con valore pari a 30 mA

SWITCH: Omnipolar switch with 3 mm contact opening 30 mA dispersion-current protection

INTERRUPTEUR: Omnipolaire, avec distance d'ouverture des contacts égale à 3 mm
Protection contre la dispersion de courant ayant une valeur égale à 30 mA

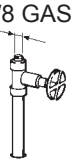
SCHALTER: Allpoliger Schalter mit Kontaktöffnungsweite von 3 mm
Fehlerstromschutz für 30 mA

INTERRUPTOR: Omnipolar con distancia de apertura contactos 3 mm
Proteccion contra corriente de dispersion con valor de 30 mA

INTERRUPTOR: Omnipolar com uma distância de abertura dos contatos de 3 mm
Protecção da corrente de dispersão com valor igual a 30 mA

- IMPIANTO CLIENTE
- CONNECTIONS WHICH MUST BE PREPARED BY THE CUSTOMER
- BRANCHEMENTS, QUI DOIVENT ÉTRE PRÉPARÉS PAR LE CLIENT
- VOM KUNDEN ZU ERSTELLENDE ANSCHLÜSSE
- CONEXIONES, QUE DEBEN SER PREPARADAS POR EL CLIENTE
- CONEXÕES QUE DEVEM SER PREPARADAS PELO CLIENTE

Ø 3/8 GAS



Rubinetto alimentazione acqua
Water feeding tap
Robinet alimentation eau
Wasserversorgungshahn
Torneira alimentação água
Torneira alimentação água

PRESSIONE MAX. RETE
WATER MAINS MAX. PRESSURE
PRESSION MAX. EAU DE VILLE
MAX. DRUCK DER WASSERLEITUNG
PRESION MAX. RED
PRESSÃO MAX. REDE

6 bar - 0,6 MPa

(per pressioni più alte installare un riduttore di pressione)

(for pressure beyond this value, install a pressure reducer)

(pour pression plus haute installer un deténdeur)

(bei höheren Druckwerten Druckreduzierer erforderlich)

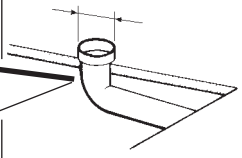
(para presiones más altas instalar un reductor de presión)

(para pressões mais elevadas instalar um redutor de pressão)

MESSA A TERRA: OBBLIGATORIA
GROUNDING: COMPULSORY
MISE A TERRE: OBLIGATOIRE
ERDUNG: VORGESCHRIEBEN
PUESTA A TIERRA: OBLIGATORIA
INSTALAÇÃO DE TERRA: OBRIGATORIA

SCARICO A PAVIMENTO
DRAIN
VIDANGE DU LOCAL
BODENABFLUSS
DESCARGA
DESCARGA

Min. Ø 50 mm.



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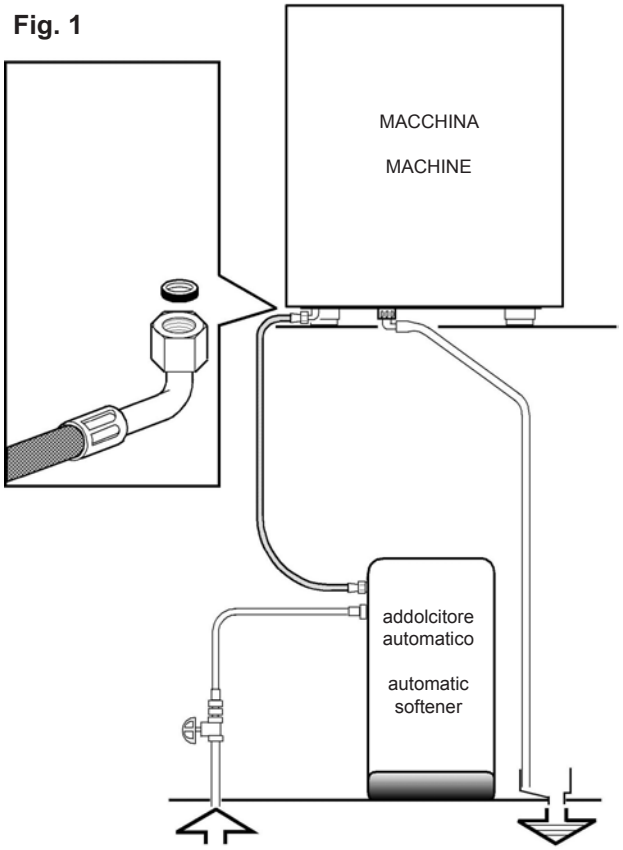
I COLLEGAMENTI IDRAULICI

Posizionare l'apparecchio in perfetto piano orizzontale agendo sui piedini, indi fissarli.
Eseguire i collegamenti idraulici come indicato in figura 1, rispettando le vigenti norme di sicurezza idraulica del paese di installazione. L'apparecchio deve essere collegato alla rete idrica tramite nuove giunzioni mai usate in precedenza. Ricordarsi di interporre nelle giunzioni tra tubi e raccordi le relative guarnizioni.
Se la durezza dell'acqua è superiore ai 8°F, si consiglia l'installazione di un appropriato addolcitore ed eventualmente di una valvola di non ritorno a monte dello stesso; per la scelta attenersi alle norme locali vigenti in materia di igiene.
Nel caso si dovesse alimentare la macchina con acqua di durezza superiore agli 8°F, per il buon funzionamento della stessa, occorre applicare un piano di manutenzione specifico.
La quantità di cloro contenuta nell'acqua non deve superare i 100 mg/l; in caso contrario provvedere all'installazione di appropriati dispositivi.
N.B.: nel caso la pressione di rete possa salire oltre 6 bar, prima dell'addolcitore installare un riduttore di pressione tarato a 2÷3 bar.
Tubo di scarico: mettere un'estremità del tubo di scarico in un pozzetto dotato di sifone per l'ispezione e la pulizia.
Montare la bacinella poggiatazze; appoggiarla sulle guide e spingerla, facendo attenzione che l'innesto dotato di guarnizione sia correttamente inserito nel raccordo di scarico.
IMPORTANTE: il tubo di scarico, nelle curve, NON deve avere un andamento come indicato in figura 2; in tal caso operare come indicato in figura 3.

Fig. 1



GB HYDRAULIC CONNECTION

Place the machine on a perfectly levelled surface, adjusting and then fixing the feet in place.
Make the hydraulic connections as per Figure 1, in conformity to the hidraulics safety laws in force in the country of installation. Only new connections must be used to hook up the machine to the water supply. Remember to put the relevant washer in the junctions between the tubes and the connectors.
If water hardness is higher than 8° F, it is advised to install a water softener and, possibly, a non return valve before it. For the choice, please comply with local hygiene laws.
If the machine is fed with water with a hardness of over 8° F, a specific maintenance plan must be implemented to ensure correct functioning of the machine.
The amount of chlorine in the water must not exceed 100 mg/l; otherwisw, install the appropriate devices.
N.B.: if the main pressure could rise above 6 bar, install a pressure reducer calibrated at 2÷3 bar before the softener.
Drain tube: place one end of the drain tube into a tank with a siphon for inspection and cleaning.
Assemble the cup tray. Rest it on the guides and push, ensuring that the connection piece with gasket is correctly inserted into the disposal tube junction.
IMPORTANT: The disposal tube must NOT bend as in Figure 2. See Figure 3 for correct positioning.

ATTENTION: This equipment is to be installed to comply with the applicable federal, state or local plumbing codes having jurisdiction.

Fig. 2

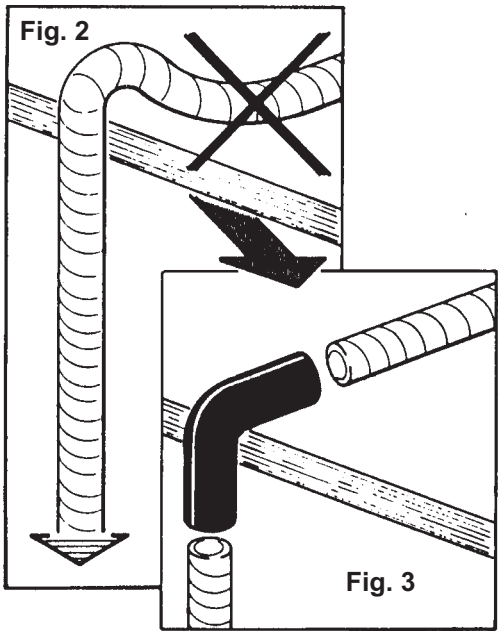


Fig. 3

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F CONNECTION HYDRAULIQUE

Positionner l'appareil parfaitement horizontal en agissant sur les pieds.
Faire les connections hydrauliques comme indiqué dans la fig. 1, respectant les normes en vigueur de sécurité hydraulique du pais d'installation. L'appareil doit être relié au réseau hydrique à l'aide de nouvelles jonctions jamais utilisées précédemment. Se rappeler d'interposer dans les jonctions entre tuyaux et raccords les joints relatifs.
Si la dureté de l'eau est supérieure à 8°F, il est conseillé d'installer un adoucisseur approprié et eventuellment d'un clapet de non retour en amont de celui-ci; pour faire son choix, se référer aux normes locales en vigueur en matière d'hygiène.
Au cas où l'alimentation de la machine avec une eau de dureté supérieure à 8°F serait nécessaire, pour le bon fonctionnement de cette dernière, appliquer un plan d'entretien spécifique.
La quantité de chlore contenue dans l'eau ne doit pas dépasser 100 mg/l; en cas contraire veiller à l'installation de dispositifs appropriés.
N.B.: dans les cas où la pression de réseau puisse monter à plus de 6 bar installer, avant de l'adoucisseur, un réducteur de pression taré à 2÷3 bar.
Tube de décharge: plaçer une extrémité du tube de décharge dans une fosse dotée de syphon pour l'inspection et le nettoyage.
Monter le bassin appuie-tasse; l'appuyer sur les roulements et la pousser doucement en vérifiant que la greffe et sa garniture soient bien introduites au raccord de décharge.
IMPORTANT : dans les tournants, le tube de décharge NE DOIT PAS apparaitre comme sur la Fig. 2; dans ce cas, procéder comme indiqué sur la Fig. 3.

D WASSERANSCHLÜSSE

Die Maschine muß vollkommen waagerecht stehen (zu diesem Zweck sind die entsprechend verstellbaren Füße zu verwenden); dann sind die Füße mit den Sperrmuttern zu sichern.
Die Wasseranschlüsse sind nach Abbildung 1 anzubringen, unter Beachtung der am Aufstellungsort des Gerätes geltenden einschlägigen Bestimmungen zur Betriebssicherheit von hydraulischen Anlagen. Der Anschluß des Geräts an die Wasserzuleitung hat mittels neuen, nie zuvor gebrauchten Anschlußelementen zu erfolgen. Es ist daran zu erinnern, dass Dichtungen zwischen Rohre und entsprechende Anschlussstücke zu fügen sind.
Bei einer Wasserhärte über 8°F wird geraten, einen Wasserenthärter sowie ggf. vor dem Wasserenthärter ein Rückschlagventil zu installieren. Halten Sie sich bei der Wahl des zu installierenden Systems an die am Aufstellungsort der Maschine in Sachen der Hygiene geltenden Bestimmungen.
Sollte die Maschine mit Wasser mit einer Härte über 8°F versorgt werden müssen, so muß, um die vorschriftsmäßige Funktion der Maschine zu gewährleisten, ein spezifischer Wartungsplan eingehalten werden.
Der Chlorgehalt des Wassers darf 100 mg/l nicht überschreiten; anderenfalls muß ein geeignetes Klärsystem installiert werden.
ANMERKUNG: Falls der Netzwasserdruck über 6 bar steigen könnte, ist vor dem Enthärter ein auf 2 bis 3 bar tarierter Druckreduzierer zu installieren.

Fig. 1

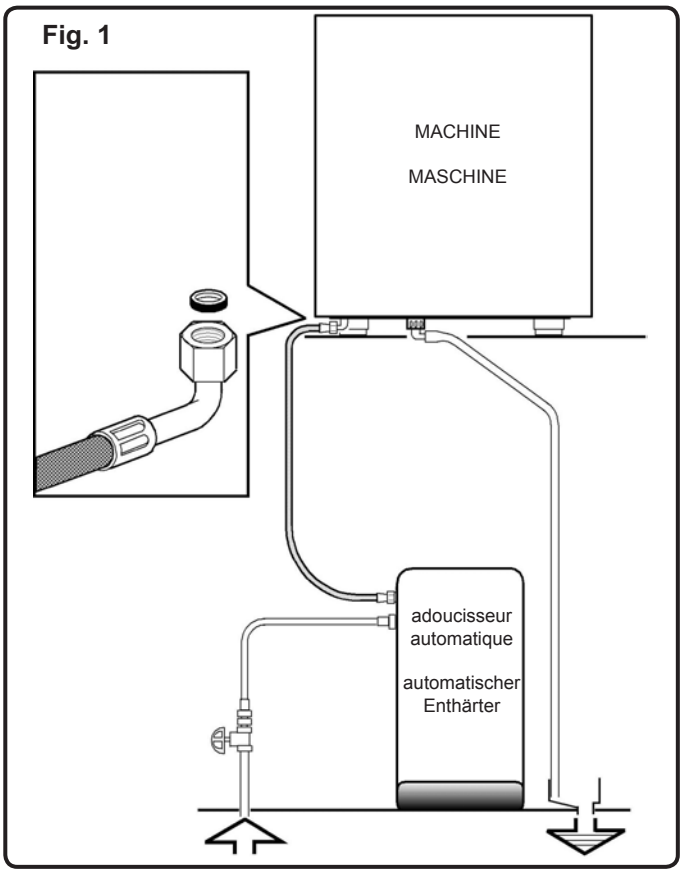

Fig. 2

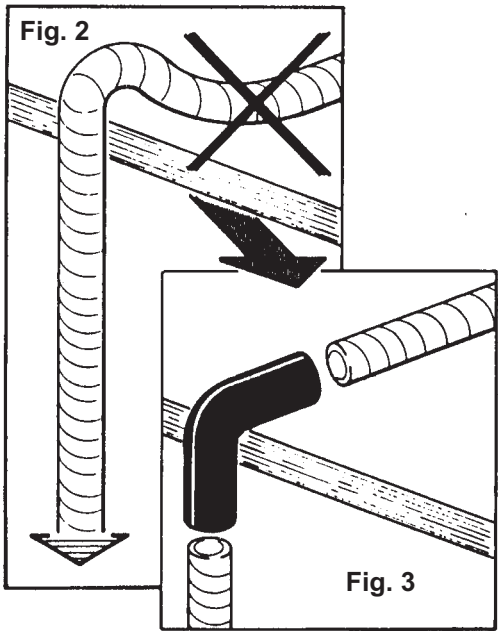

Fig. 3

Ablaßschlauch: Positionieren Sie ein Ende des Schlauchs in einem Ablauf, der mit Syphon zur Inspektion und Reinigung ausgestattet sein muss.
Montieren Sie die Auffangschale, indem Sie sie auf die Führungen setzen und in Position schieben; achten Sie dabei darauf, daß das mit einer Dichtung ausgestattete Anschlußstück richtig im Ablaßanschluß sitzt.
WICHTIG: Der Ablaßschlauch darf nicht wie in Abb. 2 gezeigt gekrümmt werden; setzen Sie bei Krümmungen ein entsprechend gebogenes Rohr ein (Abb. 3).

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E CONEXIONES HIDRAULICAS

Posicionar el aparato en un perfecto plano horizontal, obrando sobre los piés, luego fijarlos.
Efectuar las conexiones hidràulicas según lo indicado en la figura 1, respectando las vigentes normas de siguridad hidráulica del país de instalación. El aparato se tiene que conectar a la red hídrica a través de nuevas juntas no usadas nunca anteriormente. Acordarse de interponer las relativas ensambladuras en los empalmes que unen los tubos a las conexiones.
Si la dureza del agua es superior a los 8°F, se aconseja la instalación de un adecuado ablandador y eventualmente de una válvula de retención antes del mismo; para la elección hay que tener en cuenta las normas locales vigentes en materia de higiene.
En el caso de que tuviese que alimentar la máquina con agua que tenga una dureza superior a los 8°F, para el buen funcionamiento de la misma, hay que aplicar un programa de mantenimiento específico.
La cantidad de cloro contenida en el agua no tiene que superar los 100 mg/l; en caso contrario, hay que instalar adecuados dispositivos.
N.B.: si la presión de la red hidrica pudiese subir a más de 6 bar, instalar antes del adulcorador un reductor de presión, calibrado a 2÷3 bar.
Tubo de desagüe: meter un extremo del tubo de desagüe en un pozo equipado con sifón para la inspección y la limpieza.
Colocar la bandeja calientatazas; apoyarla en las guías y empujarla, teniendo cuidado de que el acoplamiento con guarnición esté correctamente introducido en el empalme del desagüe.
IMPORTANTE: el tubo de desagüe, en las curvas, NO tiene que tener un recorrido como se indica en la figura 2; en dicho caso, realizar la operación descrita en la figura 3.

P LIGAÇÕES HIDRÁULICAS

Colocar o aparelho em perfeita posição horizontal regulando mediante os pés e depois fixá-los.
Proceder às ligações hidráulicas tal como ilustrado na figura 1, respeitando as normas de seguranca hidráulica em vigor no país de instalação. O aparelho tem de ser conectado à rede hídrica mediante novas junções nunca utilizadas anteriormente.
Não esquecer de interpor nas ligações entre os tubos e os acessórios as respectivas juntas.
Se a dureza da água for superior a 8°F, aconselha-se a instalação de um adoçante apropriado e eventualmente de uma válvula anti-regresso a colocar na parte superior do mesmo; para a escolha respeitar as normas locais em vigor em matéria de higiéne.
Caso se tenha de alimentar a máquina com água de dureza superior aos 8°F, para um bom funcionamento da mesma, é necessário aplicar um plano de manutenção específico.
A quantidade de cloro contida na água não pode ultrapassar os 100 mg/l; em caso contrário proceder à instalação de dispositivos específicos.
A quantidade de cloro existente na água não deve superar os 100 mg/l; caso contrário proceder à instalação de dispositivos apropriados.
N.B.: no caso em que a pressão de rede possa subir além de 6 bar, antes do adoçador instalar um redutor de pressão tarado a 2÷3 bar.

Fig. 1

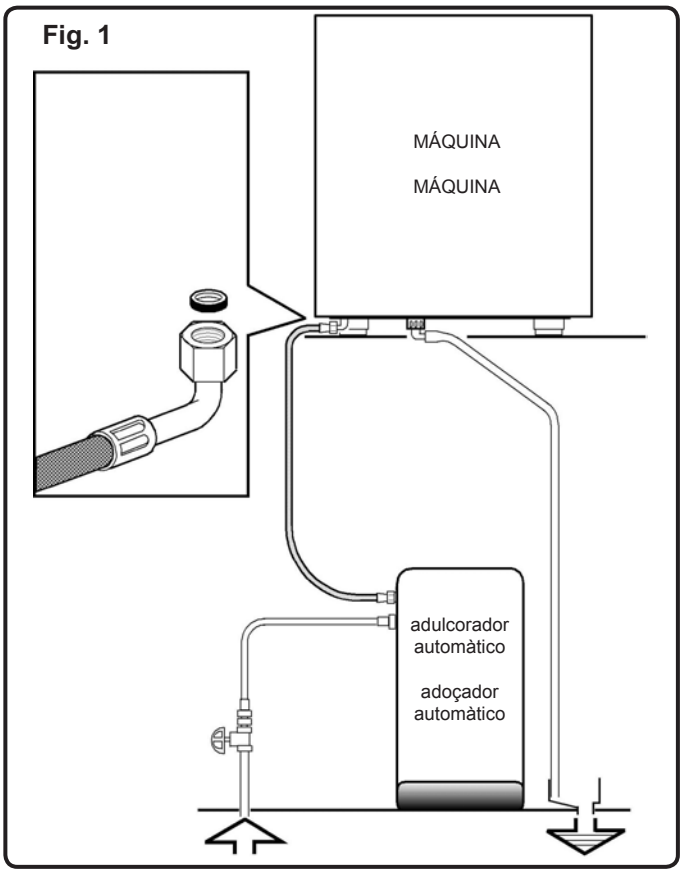


Fig. 2

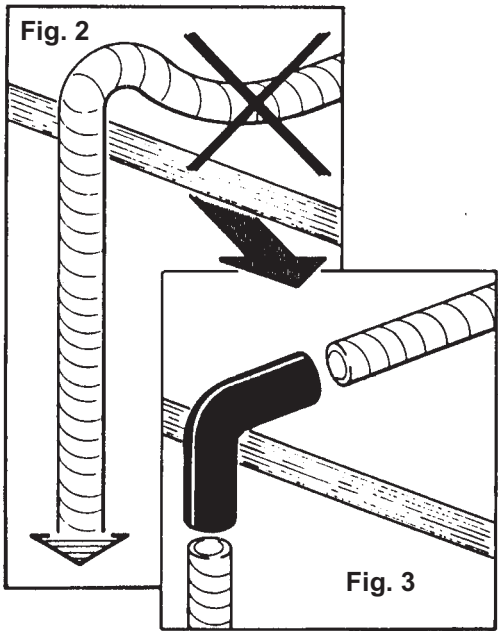


Fig. 3

Tubo de descarga: colocar a extremidade do tubo de descarga num poço dotado de sifão para a inspecção e a limpeza.

IMPORTANTE: o tubo de descarga, nas curvas, NÃO deve ter um desvio, conforme indicato na figura 2; neste caso actuar conforme indicato na figura 3.

Installazione - Installation - Installation - Installation - Instalación - Instalação

I COLLEGAMENTO ELETTRICO

- Prima del collegamento verificare se l'impianto elettrico predisposto a cura del Cliente rispetta le norme vigenti e se ha la messa a terra regolamentare. Ricordiamo che il Gruppo Cimbali Spa non risponde dei danni provocati da un non corretto collegamento elettrico. Ricordiamo inoltre la responsabilità dell'installatore nel caso di danni.
- Controllare inoltre:
  - il tipo di collegamento indicato sulla etichetta posta sul cavo di alimentazione
  - la tensione deve corrispondere a quella indicata sulla targa dati posta sul coperchio scatola.

Per ulteriori informazioni consultare gli schemi elettrici specifici.

GB ELECTRIC CONNECTION

- Before making the connection, verify that the electric wiring prepared by the customer follows the current regulations and that it has been earted according to regulations. Remember that Gruppo Cimbali Spa is not responsible for damages due to incorrect electrical connections and, furthermore, that the installer is responsible in case of damage.
- Besides the above, check:
  - the type of connection indicated on the label found on the power cable.
  - that the voltage corresponds to that indicated on the nameplate data found on the box cover.

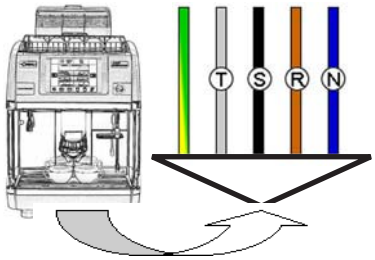
For more information, please consult the specific electric diagrams.

F BRANCHEMENT ELECTRIQUE

- Avant de brancher, vérifier que l'installation électrique prédisposée par le client respecte les normes en vigueur et que la mise à terre soit règlementaire. Rappelons que Gruppo Cimbali Spa ne répond pas des dommages provoqués par un mauvais branchement électrique. Rappelons en outre la responsabilité de l'installateur en cas de dégâts.
- Contrôler également:
  - le type de branchement indiqué sur l'étiquette apposée sur le câble d'alimentation.
  - la tension doit correspondre á celle qui est indiquée sur la plaquette de données apposée sur le couvercle de la boîte.

Pour davantage d'informations, consulter le schémas électriques spécifiques.

3NPE



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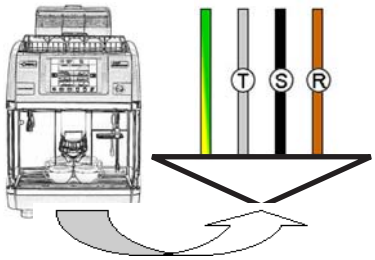
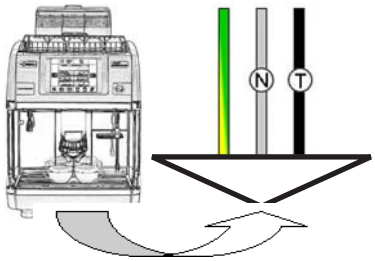


1PE



Colore cavi - Wires colour - Couleur cables

Macchine con collegamento trifase
Machines with three-phase connection
Machines à raccordement triphasé

T	Grigio (Nero) - Grey (Black) - Gris (Noir)
S	Nero - Black - Noir
R	Marrone - Brown - Brun
N	Azzurro - Blue - Bleu

Macchine con collegamento monofase
Machines with single phase connection
Machines à raccordement monophase

N	Bianco - White - Blanc	**N**	Azzurro - Blue - Bleu
T	Nero - Black - Noir	**T**	Marrone - Brown - Brun
	(1)		(2)

Installazione - Installation - Installation - Installation - Instalación - Instalação

D STROMANSCHLUSS

- Überprüfen Sie vor der Erstellung des Stromanschlusses, ob die vom Kunden vorbereitete Elektroanlage den einschlägigen Bestimmungen entspricht und über eine vorschriftsmäßige Erdung verfügt. Wir weisen erneut darauf hin, daß die Firma Gruppo Cimbali Spa keinerlei Haftung für Schäden übernimmt, die durch eine unsachgemäße Elektroanlage verursacht werden. Wir erinnern außerdem an die Haftbarkeit des Installateurs für eventuell enstehende Schäden.
- Ferner folgendes kontrollieren:
  - die am Stromkabel angegebene Anschlußart
  - ob die Netzspannung mit den Angaben des Typenschilds übereinstimmt, das auf dem Gehäusedeckel des Geräts angebracht ist.

Beziehen Sie sich für weitere Informationen die spezifischen elektrischen Diagramme.

E CONEXION ELECTRICA

- Antes de conectarse, verificar si la instalación eléctrica efectuada por el cliente está conforme con las normas vigentes y si la puesta a tierra es regulamentar. Hacemos presente que el Gruppo Cimbali Spa no responde de los daños causados por una instalación électrica defectuosa. Recordamos además la responsabilidad del instalador, en el caso de que se verificasen daños.
- Además hay que controlar:
  - o tipo de ligação indicado na etiqueta colocada sobre o cabo de alimentação
  - la tensión tiene que corresponder a la indicada en la placa con los datos situada sobre la tapa del contenidor.

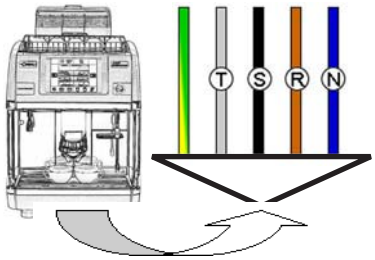
Para una ulterior información, consultar los esquemas eléctricos específicos.

P LIGAÇÃO ELÉCTRICA

- Antes da ligação verificar se o equipamento eléctrico preparado pelo Cliente respeita as normas em vigor e tem a instalação à terra regulamentar. Recordamos que o Gruppo Cimbali Spa não responde pelos danos provocados por uma ligação eléctrica
- Verificar ainda:
  - el tipo de conexión indicado en la etiqueta situada en el cable de alimentación.
  - a tensão deve corresponder àquela indicada sobre a placa dos dados colocada sobre a tampa da caixa.

Para mais informações, consultar os esquemas eléctricos específicos.

3NPE



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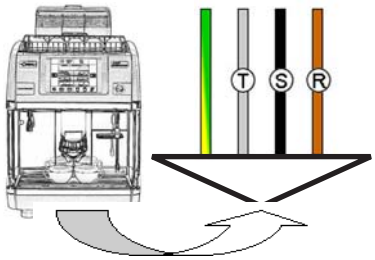

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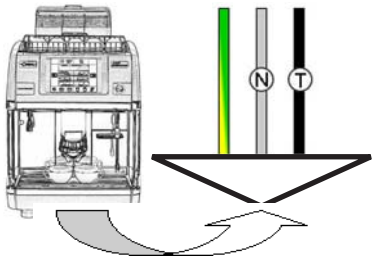


Farbe der Drähte - Color cables - Cor cabos

Maschinen mit dreiphasig Anschluß
Máquinas con conexión trifásica
Máquinas com ligação trifásica

T	Grau (Schwarz) - Gris (Negro) - Cinza (Preto)
S	Schwarz - Negro - Preto
R	Braun - Maròn - Marron
N	Blau - Azùl - Azul

Maschinen mit einphasigem Anschluß
Máquinas con conexión monofásica
Máquinas com ligação mono-fásica

N	Weiß - Blanco - Branco
T	Schwarz - Negro - Preto

(1)

N	Blau - Azùl - Azul
T	Braun - Maròn - Marron

(2)

Installazione - Installation - Installation - Installation - Instalación - Instalação

I **COLLEGAMENTO EQUIPOTENZIALE**

Questo collegamento previsto da alcune norme, ha la funzione di evitare le differenze di livello di potenziale elettrico, tra le masse delle apparecchiature installate nello stesso locale.
Questo apparecchio è predisposto con un morsetto posto sotto il basamento per il collegamento di un conduttore esterno equipotenziale.
Terminata l'installazione è **NECESSARIO** eseguire questo tipo di collegamento:
- usare un conduttore avente una sezione nominale in conformità con le norme vigenti.
- collegare al morsetto (vedi figura) e l'altro capo alle masse delle apparecchiature adiacenti.

La mancata attuazione di questa norma di sicurezza scagiona il costruttore da ogni responsabilità per guasti o danni che possano essere causati a persone o cose.
N.B. NON COLLEGARE ALLA MESSA A TERRA DELL'IMPIANTO DI DISTRIBUZIONE ELETTRICA IN QUANTO IL CONDUTTORE DI MESSA A TERRA IN UN CAVO DI ALIMENTAZIONE NON VIENE CONSIDERATO UN CONDUTTORE DI COLLEGAMENTO EQUIPOTENZIALE.

GB **POTENTIAL-EQUALIZING CONNECTION**

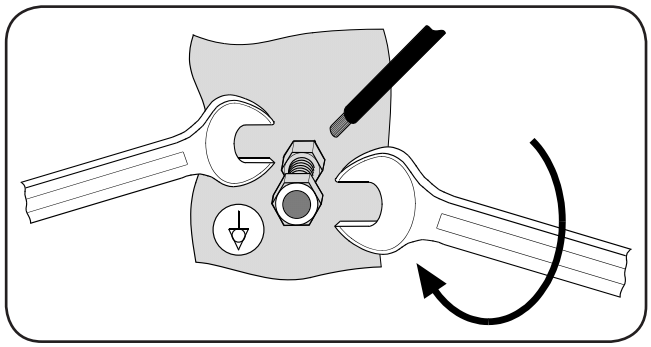
This connection, which is the one called for by several norms, avoids electrical potential differences building up between any equipment that may be installed in the same room.
There is a terminal clip on the under side of the base of the machine to which an external potential-equalizing wire should be connected.
This connection is **ABSOLUTELY NECESSARY** and must be made right after the machine is installed.
- Use a wire whose cross-sectional area conforms to the existing norms.
- Make the terminal connection (see diagram) and then connect the other end to the ground connections located on the adjacent equipment.

Failure to do observe these safety precautions will exempt the manufacturer from any responsibility as regards damage caused to persons or property.
NOTE: DO NOT CONNECT THE MACHINE'S TERMINAL CLIP TO THE MAINS GROUND TERMINAL BECAUSE THE GROUND TERMINAL OF ANY MAIN SOURCE OF ELECTRICAL POWER IS NOT CONSIDERED TO BE A POTENTIAL-EQUALIZING CONNECTION.

F **CONNEXION EQUIPOTENTIELLE**

Ce raccordement, prévu par certaines normes, permet d'éviter les différences de niveau de potentiel électrique entre les masses des appareils installés dans une même pièce.
Cet appareil poss de sous sa base d'une borne servant pour la connexion d'un conducteur externe équipotentiel.
Une fois terminée l'installation, il est **NECESSAIRE** d'effectuer ce type de connexion:
- utiliser un conducteur ayant une section nominale conforme aux normes en vigueur;
- relier à la borne (voir figure) et l'autre extrémité aux masses des appareils adjacents.

Le non-respect de cette norme de sécurité libère le fabricant de toute responsabilité en cas de panne ou de dommages causés aux personnes ou aux choses.
N.B.: NE PAS RELIER A LA TERRE DE L'INSTALLATION DE DISTRIBUTION ELECTRIQUE CAR LE CONDUCTEUR DE TERRE D'UN CABLE D'ALIMENTATION N'EST PAS CONSIDERE COMME ETANT UN CONDUCTEUR DE CONNEXION EQUIPOTENTIEL.



D **STROMANSCHLUSS MIT POTENTIALAUSGLEICH**

Dieses Gerät ist unter dem Untergestell mit einer Anschlußklemme versehen, die mit einem externen Stromausgleichsleiter zu verbinden ist.
Nach der Installation **MUSS** der Stromanschluß wie folgt vorgenommen werden:
- Einen Leiter verwenden, dessen Nennquerschnitt den einschlägigen Unfallschutzbestimmungen entspricht;
- ihn wie in der Abbildung gezeigt an die Klemme anschließen.

Bei Nichtbeachtung dieses Sicherheitshinweises schließt der Hersteller jedwede Haftungsansprüche für Personen- oder Sachschäden aus.
HINWEIS: NICHT AN DIE ERDUNG DER STROMZUFUHRANLAGE ANSCHLIESSEN, DA DER ERDUNGSLEITER EINES SPEISUNGSKABELS NICHT ALS AUSGLEICHSLEITER GELTEN KANN.

E **CONEXION EQUIPOTENCIAL**

Este aparato está preajustado con un borne ubicado debajo de la base para la conexión de un conductor externo equipotencial.
Una vez terminada la instalación es **NECESARIO** efectuar este tipo de conexión:
- usar un conductor con una sección nominal conforme con las normas vigentes.
- conectar al borne (ver figura).

La falta de respeto de esta norma de seguridad exime al fabricante de toda responsabilidad por desperfectos o daños que puedan ser causados a personas o cosas.
NOTA: NO CONECTAR CON LA PUESTA A TIERRA DE LA INSTALACION DE DISTRIBUCION ELECTRICA DADO QUE EL CONDUCTOR DE PUESTA A TIERRA EN UN CABLE DE ALIMENTACION NO ES CONSIDERADO UN CONDUCTOR DE CONEXION EQUIPOTENCIAL.

P **LIGAÇÃO EQÜIPOTENCIAL**

Este aparelho está equipado com um borne, colocado sob a sua base, para a ligação a um condutor externo eqüipotencial.
Uma vez terminada a instalação é **NECESSÁRIO** efectuar este tipo de ligação:
- usar um condutor com uma secção nominal em conformidade com as normas vigentes;
- ligar o borne, ver a figura.

A falta de cumprimento desta norma de segurança alivia o fabricante de qualquer responsabilidade por avarias ou danos que poderiam ser causados a pessoas ou bens.
NOTA: NÃO LIGAR À LIGAÇÃO DE TERRA DA INSTALAÇÃO DE DISTRIBUIÇÃO ELÉCTRICA ENQUANTO O CONDUTOR DE LIGAÇÃO DE TERRA NÃO É CONSIDERADO UM CONDUTOR DE LIGAÇÃO EQÜIPOTENCIAL.

Installazione - Installation - Installation - Installation - Instalación - Instalação

I CHECK UP FUNZIONAMENTO

Verificare le condizioni per un buon funzionamento:
assenza di perdite dagli allacciamenti o dai tubi; tenuta valvola antirisucchio; pressione in caldaia e d'esercizio rispondenti ai valori normali; corretto funzionamento dell'autolivello.

ATTENZIONE: TERMINATA L'INSTALLAZIONE PRIMA DI INIZIARE IL LAVORO ESEGUIRE UN LAVAGGIO DEI COMPONENTI INTERNI SEGUENDO LE ISTRUZIONI SOTTOINDICATE:

Circuito caffè: premere il tasto (**26**) e scegliere LAVAGGIO GRUPPO.
Acqua calda: Erogare ripetutamente acqua calda (azionando il relativo comando) sino a prelevare almeno 2 litri di acqua per macchina a 1 gruppo.
Vapore: erogare vapore dalle lance per circa un minuto, usando i relativi comandi.
N.B.: per eseguire l'erogazione di acqua, acqua calda e vapore vedi le istruzioni riportate nei capitoli **EROGAZIONE...**.

F CHECK-UP FONCTIONNEMENT

Vérifier les conditions pour un bon fonctionnement:
absence de pertes des raccords ou des tuyaux; tenue valve anti-remous; pression en chaudière et de fonctionnement répondant aux valeurs normales; fonctionnement correct du niveau automatique.

ATTENTION:UNE FOIS TERMINÉE L'INSTALLATION ET AVANT DE COMMENCER À UTILISER LA MACHINE, EFFECTUER UN LAVAGE DES COMPOSANTS INTERNES EN SUIVANT LES INDICATIONS REPORTÉES CI-APRÈS.

Circuit café: appuyer sur la touche (**26**) et choisir LAVAGE GROUPE.
Eau chaude: Débiter de façon répétée de l'eau chaude (en enclenchant la commande correspondante) jusqu'à ce que vous ayez prélevé au moins 2 litres d'eau par machine à 1 groupes.
Vapeur: faire sortir la vapeur des tuyaux pendant environ une minute, en utilisant ses propres touches de commande.
N.B.: pour l'émission de l'eau froide ou chaude ou de la vapeur, voir les instructions reportées sur le article **DISTRIBUTION ...**.

E CHECK-UP FUNCIONAMIENTO

Verificar las condiciones para un buen funcionamiento:
no deben verificarse pérdidas en las conexiones o en las tuberías; hermeticidad de la válvula contra el rechupe (anterechupe); presión en caldera y del ejercicio correspondiente a los valores normales; funcionamiento correcto del auto-nivel.

ATENCION: UNA VEZ TERMINADA LA INSTALACION, ANTES DE COMENZAR EL TRABAJO EFECTUAR UN LAVADO DE LOS COMPONENTES INTERNOS SIGUIENDO LAS INSTRUCCIONES MENCIONADAS A CONTINUACION.

Circuito café: presionar el botón (**26**) y elegir LAVADO GRUPO.
Agua caliente: Abrir el agua caliente de forma continua, accionando el mando correspondiente, hasta sacar al menos 2 litros de agua de la máquina a 1 grupos.
Vapor: erogar vapor de las lanzas durante aproximadamente un minuto, usando los mandos correspondientes.
NOTA: para realizar la erogación de agua, agua caliente y vapor, véanse las instrucciones expuestas en los capítulos **EROGACIÓN** ...

GB CHECK-UP OPERATIONS

For correct operation, check these conditions:
absence of leaks from the connection or from the tubes; antisuction valve seal; boiler pressure and operating pressure in conformity with normal values; correct functioning of the autolevel.

ATTENTION: AFTER INSTALLING THE MACHINE AND BEFORE STARTING TO OPERATE IT, CLEAN ALL THE INTERNAL COMPONENTS AS DESCRIBED BELOW:

Coffee circuit: Press key (**26**) and select GROUP WASHING.
Hot water: Dispense hot water repeatedly (using the relative command) until at least 2 liters of water have been dispensed from the 1-group machine.
Steam: allow the steam to flow through the nozzles for approximately one minute, using the appropriate commands.
NOTE: See chapter **DISPENSING...** for dispensing water, hot water and steam.

D RUNDUM-ÜBERPRÜFUNG DER FUNKTION-STÜCHTIGKEIT

Überprüfen Sie, ob die Bedingungen für eine einwandfreie Funktionstüchtigkeit gegeben sind:
Keine Austritte bei den Anschlüssen und Leitungen vorhanden; dichtigkeit des Ruecksaugschutzventils; kessel und Betriebsdruckwert entsprechen den Normalwerten; einwandfreie Funktion des Wasserniveaureglers.

ACHTUNG: IST DIE AUFSTELLUNG ERFOLGT MÜSSEN DIEINNEREN BESTANDTEILE GESPÜLT WERDEN, BEVOR DIE MASCHINE IN BETRIEB GESETZT WIRD.
MAN MUSS DABEI FOLGENDERMASSEN VORGEHEN:

Kaffeekreis: Drücken Sie die Taste (**26**) und wählen Sie die Option "ABGABEEINHEIT SPÜLEN".
Heißwasser: Wiederholt (über den entsprechenden Steuerbefehl) Heißwasser austreten lassen, bis bei Maschinen mit 1 Abgabeeinheiten wenigstens 2 Liter.
Wasserdampf: führen Sie den Zyklus zur Wasserdampfabgabe etwa eine Minute lang durch, indem Sie wiederholt die entsprechenden Tasten drücken.
Zu beachten: Halten Sie sich zur Abgabe von Wasser, Heißwasser und Wasserdampf an die im Abschritt **ABGABE** beschrieben Vorgänge.

P CHECK-UP FUNCIONAMENTO

Verificar as condições necessária para se obter um bom funcionamento:
ausência de perdas; vedação da válvula " anti-chupagem"; pressão da caldeira e de funcionamento correspondentesmaos valores normais; perfeito funcionamento do auto-nivel.

ATENÇÃO: UMA VEZ TERMINADA A INSTALAÇÃO DA MÁQUINA, ANTES DE INICIAR O TRABALHO PROCEDER À LAVAGEM DO INTERIOR SEGUINDO AS INSTRUÇÕES A SEGUIR INDICADAS.

Circuito café: premere il tasto (**26**) e escolher LAVAGEM GRUPO.
Água quente: Distribuir mais vezes água quente (accionando o respectivo comando) até levantar pelo menos 2 litros de água para a máquina de 1 grupos.
N.B.: para proceder à erogação da água, água quente e vapor consultar as instruções a que se referem os capítulos **EROGAÇÃO** ...

Messa fuori servizio definitiva - Dismantling the machine - Mise hors service definitive

I Ai sensi dell'art. 13 del Decreto legislativo 25 luglio 2005, n. 151 "Attuazione delle Direttive 2002/95/CE, 2002/96/CE e 2003/108/CE, relative alla riduzione dell'uso di sostanze pericolose nelle apparecchiature elettriche ed elettroniche, nonché allo smaltimento dei rifiuti"

Il simbolo del cassonetto barrato riportato sull'apparecchiatura o sulla sua confezione indica che il prodotto alla fine della propria vita utile deve essere raccolto separatamente dagli altri rifiuti.

La raccolta differenziata della presente apparecchiatura giunta a fine vita è organizzata e gestita dal produttore. L'utente che vorrà disfarsi della presente apparecchiatura dovrà quindi contattare il produttore e seguire il sistema che questo ha adottato per consentire la raccolta separata dell'apparecchiatura giunta a fine vita.

L'adeguata raccolta differenziata per l'avvio successivo dell'apparecchiatura dismessa al riciclaggio, al trattamento e allo smaltimento ambientalmente compatibile contribuisce ad evitare possibili effetti negativi sull'ambiente e sulla salute e favorisce il reimpiego e/o riciclo dei materiali di cui è composta l'apparecchiatura.

Lo smaltimento abusivo del prodotto da parte del detentore comporta l'applicazione delle sanzioni amministrative previste dalla normativa vigente.

MESSA FUORI SERVIZIO DEFINITIVA
Per la salvaguardia dell'ambiente procedere secondo la normativa locale vigente.

GB Electrical equipment cannot be disposed of as ordinary urban waste: it must be disposed of according to the special EU directive for the recycling of electric and electronic equipment.

GRUPPO CIMBALI electrical equipment is marked with a pictogram of a garbage can inside a barred circle. This symbol means that the equipment was sold on the market after August 13, 2005, and must be disposed of accordingly.
Due to the substances and materials it contains, inappropriate or illegal disposal of this equipment, or improper use of the same, can be harmful to humans and the environment.

Improper disposal of electric equipment that fails to respect the laws in force will be subject to administrative fines and penal sanctions.

DISMANTLING THE MACHINE
To protect the environment, please proceed in compliance with the local laws in force.

F L'appareillage électrique ne peut pas être jeté comme un déchet urbain. En effet, il faut respecter le ramassage séparé introduit par la discipline visant à l'élimination des ordures dérivant d'appareillages électriques.

Les appareillages électriques du GRUPPO CIMBALI sont caractérisés par un symbole portant une benne à ordures sur roues barrée. Le symbole indique que l'appareillage a été mis sur le marché après le 13 août 2005 et qu'il doit faire l'objet de ramassage séparé.
L'écoulement inadéquat ou abusif des appareillages ou encore une utilisation impropre de ces derniers, si l'on considère les substances et matériaux contenus dans ces appareillages, peut provoquer des dommages aux personnes ou à l'environnement.
L'écoulement des déchets électriques qui ne respectent pas les normes en vigueur comporte l'application de sanctions administratives et pénales.

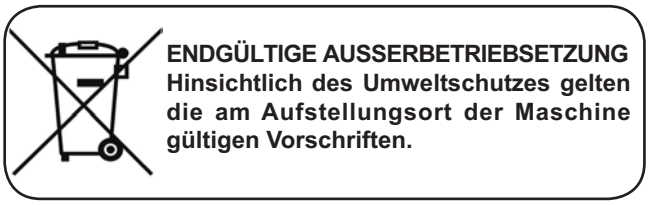
MISE HORS SERVICE DEFINITIVE
Pour la sauvegarde de l'environnement, procéder selon la normative locale en vigueur.

Endgültige Ausserbetriebstellung - Interrupción definitiva del servicio
Colocação fora de serviço definitiva

D Elektrische Geräte dürfen nicht in den normalen Haushaltsmüll gegeben sondern müssen entsprechend der Bestimmungen zur Abfalltrennung als Industrieabfall gesondert entsorgt werden.

Die elektrischen Geräte der GRUPPO CIMBALI sind mit einem besonderen Kennzeichen (durchkreuzter Müllbehälter) versehen. Dieses Kennzeichen zeigt an, daß das Gerät nach dem 13. August 2005 in den Handel gebracht wurde und im Rahmen der Abfalltrennung als Industrieabfall gesondert entsorgt werden muß.
Eine unangemessene oder nicht den gesetzlichen Vorschriften entsprechende Entsorgung von elektrischen Geräten sowie ein unsachgemäßer Einsatz kann aufgrund der Präsenz von gesundheitsschädlichen Substanzen u/o Materialien zu schweren Gesundheitsschäden und / oder zu einer schwerwiegenden Umweltbelastung führen.

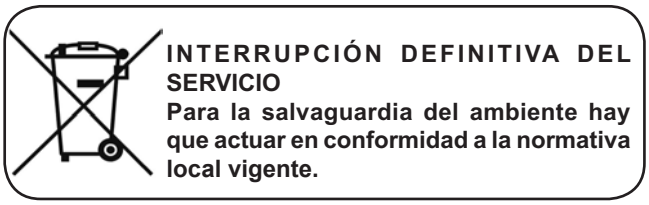
Jede nicht den einschlägigen Vorschriften entsprechende Entsorgung von elektrischen Materialien beinhaltet die Verhängung von Geldbußen u/o strafrechtlichen Maßnahmen.



ENDGÜLTIGE AUSSERBETRIEBSETZUNG
Hinsichtlich des Umweltschutzes gelten die am Aufstellungsort der Maschine gültigen Vorschriften.

E El aparato eléctrico no se debe eliminar como residuo urbano, si no que es necesario respetar la recolección separada de residuos introducida por la Directiva especial para la eliminación de residuos derivados de equipos eléctricos

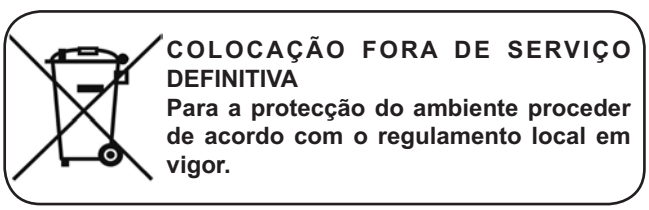
Los aparatos eléctricos del GRUPPO CIMBALI están marcados por un símbolo que representa un contenedor de basura sobre ruedas cruzado por una barra. El símbolo indica que el aparato fue introducido en el mercado después del 13 de agosto de 2005 y que debe ser objeto de recogida selectiva de residuos.
La eliminación inadecuada o abusiva de los aparatos, o bien el uso impropio de los mismos, en razón de las sustancias y materiales que contienen, puede ser nociva para las personas y el medio ambiente.
La eliminación de residuos eléctricos que no respete las normas vigentes conlleva la aplicación de sanciones administrativas y penales.



INTERRUPCIÓN DEFINITIVA DEL SERVICIO
Para la salvaguardia del ambiente hay que actuar en conformidad a la normativa local vigente.

P O equipamento eléctrico não pode ser eliminado como lixo urbano, sendo necessário respeitar a recolha separada introduzida pelo regulamento especial para a eliminação do lixo decorrente de equipamentos eléctricos.

Os equipamentos eléctricos do GRUPPO CIMBALI são marcados por um símbolo representando um contentor do lixo sobre rodas barrado. O símbolo indica que o aparelho foi introduzido no mercado depois de 13 de Agosto de 2005 e terá que ser objecto de recolha separada.
A eliminação inadequada ou abusiva dos equipamentos, ou um uso impróprio dos mesmos, em consideração das substâncias e dos materiais contidos pode causar prejuízo às pessoas e ao ambiente.
A eliminação do lixo eléctrico que não respeite as normas em vigor implica a aplicação de sanções administrativas e penais.



COLOCAÇÃO FORA DE SERVIÇO DEFINITIVA
Para a protecção do ambiente proceder de acordo com o regulamento local em vigor.

English

USE

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CE Declaration of conformity

According to the EC Directives

We, **GRUPPO CIMBALI S.P.A.** hereby declare that the design and construction of the machines designated below, are conform to the relevant safety and health requirements of the EC Directive.

This declaration shall not apply to machines modified without constructor approval.

Machine type: refer to machine data

Machine number: refer to machine data

Relevant EC Directives:

98/37/CE	**EC Machinery Directive**
2006/95/CE	**EC Low Woltage Directive**
2004/108/CE	**EC Electromagnetic Compatibility Directive**
97/23/CE	**Pressure Equipment Directive (PED)**

Description pressure equipment:

	P_{max}	T_{max}	Fluido	S39 Capacity (L)				
				1 unit				
Service boiler	2 bar	133° C	water/steam	3.6				
Heat exchanger	12 bar	133° C	water	0.36 x 1				

Source of applied standards: Via A. Manzoni 17, Binasco (Mi), Italy

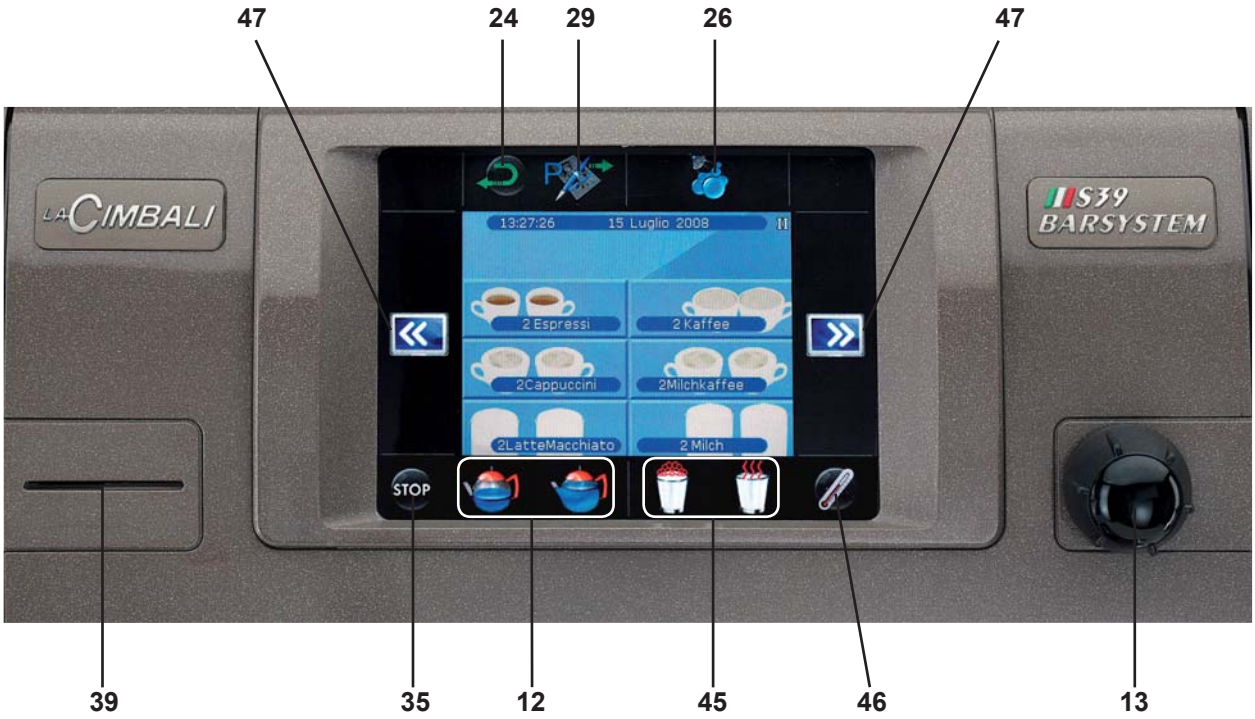
Date: 06.11.2008

Signature: ..... CEO ..... QA

English

1. Description of the control panel - Keyboard

S39 TouchScreen



DESCRIPTION OF THE COMPONENTS

12 Hot water key-icon
13 Steam dispensing knob
24 "**RES**" key-icon (to quit programming mode)
26 Washing key-icon
29 "**PRG**" key-icon (to access programming mode/menu)
35 Hot water "STOP-CONTINUOUS" key-icon
39 Card services slit (technical programming)
45 Turbosteam selector *
46 Turbosteam setting key-icon (not active)
47 Icon-key display scroll
TSn Touch screen

The components - * - are applied only in some produit configurations

English

2. Daily powering

“Before setting the machine at work, make sure that the main electric power switch is on and that the mains water cock has been turned on”.

MANUAL POWERING
Set in action the main switch (**23**) to turn on the machine. The following message will appear on the display (**TSn**):

The message "MACHINE COLD" and other eventual massages of warning (ex. "NO COFFEE MM...", "EXECUTE WASHING...", etc) will appear.

AUTOMATIC SWITCH OFF (see service time menu)
The machine switches off automatically to the programmed timetable. During the phase of switch off, on the display it comes visualized the below message:

N.B. When the machine is working in the automatic on/off function do not use the general switch (**23**) to switch off the machine. If this happens, the machine will **not** be able to switch on again automatically.

AUTOMATIC SWITCH ON
The machine switches on automatically at the programmed timed. The messages displayed and the operations performed by the machine are the same as those described in the paragraph “**MANUAL POWERING**”.

FORCED SWITCH ON
Press the **RES** (**24**) key for a few seconds to force the machine on again.
N.B. Forcing the machine on does not change the programmed on/off times.

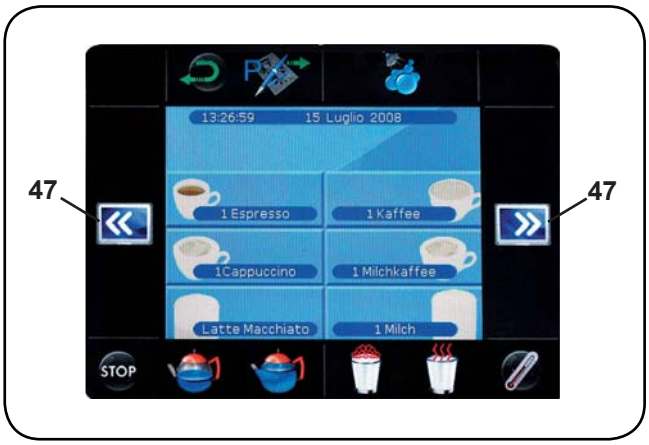
N.B. At this point the machine will remain on until the next switch off time is reached.

To immediately return the machine to “off” as originally programmed, switch it off and on again using the general on-off switch (**23**).

English

3. Dispensing of beverages

- GENERAL INDICATIONS



DISPLAY SCREENS

In Touch Screen machines, up to 18 different beverage options can be set, divided into three screens with 6 options each.
To display the different beverage options available, use the keys (**47**) to scroll through the screens *(only if function is enabled)*.
The symbol at the top right of the display screen indicates which of the three screens is displayed.

STOP DISPENSING Function

Stops the selected beverage from being dispensed before the programmed dose has been reached.
This can be done by setting the “Stop dispensing” parameter in the machine’s configuration menu. In this case, the selection key works as a START/STOP key.

Note: Pressing the STOP key does not change the parameters set in the programming menu.

This function must be programmed by the installation technician.

SECTION REPETITION Function

This function can be activated in various ways:

1) Press any one of the selection keys and after about 3 seconds press the same key again for the number of dispensed drinks required.
   The number of programmed beverages is indicated on the key.
   To zero this setting, press the selection key and hold it down for about 3 seconds.
2) Setting the desired number at the repeats entry in the beverage recipe (see CLIENT PROGRAMMING and paragraphs referring to *Key Menu*).

NOTE: These functions are deactivated when error messages and/or codes are displayed and the item “Program. block” is set on “YES".

English

3. Dispensing of beverages

- COFFEE

GENERAL INFORMATION

Place the cup (or cups) under dispenser (**1**) of the required group.
Adjust the height of the dispenser (**1**) if necessary.
Press the coffee dispensing key relative to the selected dose. The selected key remains pressed and the beverage is dispensed.
Dispensing stops automatically.
Beverage dispensing can be stopped before the set time by pressing the same key (only if function is enabled).

Delivery of powdered coffee for machines without automatic dosers

After having positioned the cup under the spout,open the decaffeinated coffee panel (**18**) and measure out a dose of powdered coffee into the tube and close the powdered coffee panel (**18**). The display only shows the keys connected with beverages made with ground coffee.
Press one of the keys that corresponds to the desired dose.
Delivery terminates automatically.

- CAPPUCCINO / MILK *(Cappuccino-Maker version)*

GENERAL INDICATIONS

Milk is a delicate biological product and can easily deteriorate. Heat modifies its structure. Milk must be kept at a storage temperature **no higher than 5°C (41°F)** from the moment the container is opened and throughout its entire period of use. Our storage appliances are suitable for this purpose.
NOTE: at the end of the work day (or not more than 24 hours from the time the container is opened), any remaining milk must be discarded.

Preliminary operations

Insert the tube (**40**) into the milk container.
Place the cup (or cups) under the dispenser (**1**).
If necessary, adjust the dispenser height.

Cappuccino dispenser

Press the cappuccino dispensing button corresponding to the required dose. The selected key remains pressed and the beverage is dispensed.
Dispensing will stop automatically.

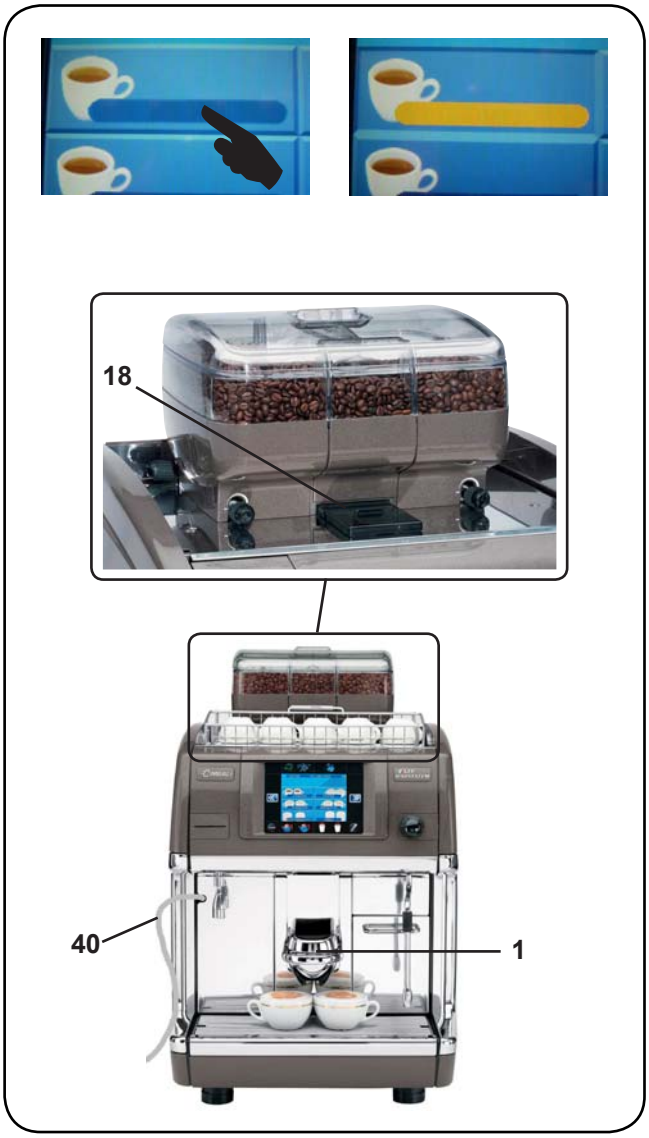
Only with the STOP DISPENSING function enabled
Beverage dispensing can be stopped before the set time by pressing the same key again.

Delivery of cappuccino with powdered coffee for machines without automatic doser

Open the decaffeinated coffee panel (**18**) and measure out a dose of powdered coffee into the tube and close the powdered coffee panel (**18**). The display only shows the keys connected with beverages made with ground coffee.
Press one of the keys that corresponds to the desired dose.
Delivery terminates automatically.

Milk dispenser

Press the milk dispensing button corresponding to the required dose. The selected key remains pressed and the beverage is dispensed.
Dispensing will stop automatically.



OPTIONS

The options indicated in section "**3. General indications**" are available.
The technician who installs the machine can also be asked to personalize the cappuccino buttons in the following ways:
- milk dispensing before the coffee or vice versa (only when cappuccino is dispensed);

Proceed as explained in section "**CUSTOMER PROGRAMMING**" to obtain hot or tepid milk.

English

3. Dispensing of beverages

- HOT WATER

GENERAL INSTRUCTIONS

Place the appropriate container under the hot water dispenser (**14**).

Dispensing with automatic dosing

Press one of the hot water dispending keys (**12**) corresponding to the desired dose.

The programmed dose of hot water will pour from the dispenser (**14**) and will stop automatically.

N.B. Dispensing may be stopped by pressing the HOT WATER STOP key (**35**).

Pressing the HOT WATER STOP key (**35**) does not change the parameters set during the programming phase.

- STEAM

GENERAL INSTRUCTIONS

Fully immerse the steam dispenser tube (**15**) into the vessel containing the beverage that needs to be heated.

Dispensing through the tap (13)

Turn the steam tap knob.

Wait until the beverage has reached the required temperature.

Stop the steam dispenser by turning the knob of the steam tap in the opposite direction.

Note: At the conclusion of each steam dispensing phase, clean the inside of the steam nozzle as follows:
Turn the nozzle towards the cup tray and carefully activate steam dispensing at least once.

Dispensing with the Turbosteam selector (45) (when provided)

Machines equipped with the TURBOSTEAM (STOP STEAM) dispensing system have the "*stop steam dispensing when set temperature is reached*" function, and can rapidly heat and froth milk.

Select the type of milk you desire:

- using the buttons **45A** (frothed) or **45B** (hot).

When the set temperature is reached, steam dispensing can be stopped:

- automatically;
- manually, pressing buttons **45A** or **45B** again.

For more information on the function, please consult the engineer's manual.

4. Cup tray

CAUTION: do not put any cloth on the cup-tray.

The machines have a cup tray (**9**) which can be used to store the cups.

Only place cups and glasses used with the coffee machine on the cup tray (**9**). **No other objects must be placed on the tray (9)**.

Thoroughly drain the cups before placing them on the tray (**9**).

English

5. Cleaning operations

For correct application of the HACCP system, please follow the instructions in this paragraph.

MILK CIRCUIT AND COFFEE CIRCUIT CLEANING CYCLES

The purpose of the flushing cycle is to remove all traces of grease and scaling deposited when the milk is conveyed and emulsified and when the coffee is dispensed.
Failure to flush out the circuit will allow these deposits to solidify. This will impair the qualitative performance of the cappuccino maker (**1**) and of the coffee circuit.

NOTE: the following operations must be carried out when the machine is on and pressurized.
ATTENTION, RISK OF SCALDING: hot water, steam and milk residues will spill out when the spouts of the cappuccino maker/dispenser spout (1) are flushed. Keep the hands and all other parts of the body well away until the cleaning cycle has terminated.

MILK CIRCUIT AND COFFEE CIRCUIT WASHING CYCLES

The milk circuit and the coffee circuit can undergo several types of washing cycles:

Daily wash cycle at set hour

Function - The message *"EXECUTE WASHING MILK CIRCUIT"* in alternation *"EXECUTE WASHING GROUP"* appears on the display at the set hour (consult the "Customer programming - Service time menu" paragraph).

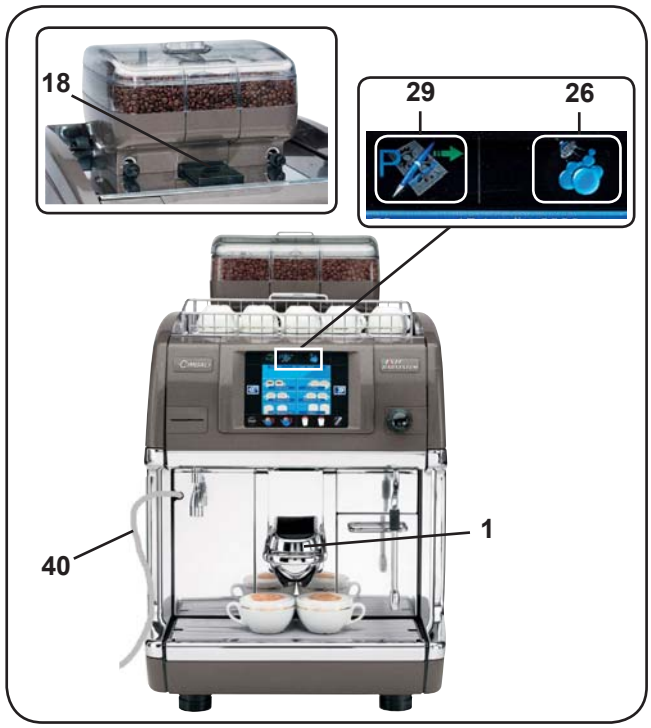
Activation - *Milk circuit:* with the modalities described in "*MILK CIRCUIT WASH WITH LIQUID DETERGENT*". The message *"MILK WASHING"* appears on the display.
Coffee circuit: with the modalities described in "*GROUP WASH WITH DETERGENT TABLET*". The message *"GROUP WASHING"* appears on the display.

Selection block - *milk circuit:* 60' function from the hour set if wash cycle has not taken place, with the *"Block milk circuit"* function set (YES).
Coffee circuit: 60' (30' if short washing) from the hour set if wash cycle has not taken place, with the *"Block coffee circuit"* function set (YES).

Wash type - *Milk circuit:* with water and steam, and with an external detergent in the place of the milk.
Coffee circuit: with detergent tablet inserted in the decaffeinated coffee panel (**18**).

Washings modality

To be performed at the end of the working day or when requested by the machine.
The machine will issue a message on the display *"Execute washing milk circuit" / "Execute washing group"* together with an acoustic signal.
This will be repeated until the operation is performed or until the end of the timeout.
N.B. Once the wash cycle is underway, it CANNOT be stopped, even if the machine is switched off.
If the power supply goes off or the machine switches off during the cycle, when the power returns the message "Press WASH" will appear on the display screen.



To proceed, press the key (26) , select the washing cycle requested in the message, and press the key (29) to complete the cleaning cycles.
Programmed wash cycles that are not effected will be memorized by the machine.

- Milk circuit wash with liquid detergent

Milk requires total hygiene.
Therefore, clean thoroughly as indicated.

1) Fill a container with one dose of liquid detergent (see product instructions).
2) Remove the suction tube (**40**) from the milk container and immerse it in the solution; Ensure that the end of the tube is placed on the bottom of the container.
3) Place the container beneath the machine dispensing nozzle.
4) Press the key (**26**) on the touch screen. These options will appear on the display:
   - MILK WASHING;
   - GROUP WASHING.

   The washing cycle will start if the key (**29**) is pressed when the cursor is on the milk washing line, or when the MILK WASHING option is directly pressed on the Touch Screen.
   The message "MILK WASHING" appears on the display.

The washing solution, aspirated and heated, travels through the milk circuit several times, washing the circuit and inside the cappuccino maker.

Note: the washing cycle ends when the "MILK WASHING" message is NO LONGER on the display.

For "cappuccino maker" cleaning instructions and methods, please consult the specific leaflet.

English

5. Cleaning operations

- Group wash with detergent tablet

To perform the wash cycle, follow this procedure:

1) Open the decaffeinated coffee panel (**18**) and insert a tablet.
2) Close the panel (**18**).
3) Press the key (**26**) on the Touch Screen. These options will appear on the display:
   - MILK WASHING;
   - GROUP WASHING.

   The washing cycle starts if the key (**29**) is pressed when the cursor is on the group washing line, or when the GROUP WASHING option is pressed directly on the Touch Screen.
4) The message “GROUP WASHING” is displayed.
5) Wait until the machine finishes the automatic wash cycle (approximately 8 minutes).

Preset automatic washing cycle

Only for machines with the cappuccino maker and gear pump

Function - after each milk cycle has terminated, the timer count-down starts (max 210'). At the end, "*AUTOMATIC WASHING*" appears on the display, with the time remaining before the wash cycle begins.

Activation - activation is automatic at the end of the remaining 30" seconds. During this stand-by time:
if the coffee dispensing key is pressed, the timer count-down will start again from 30" seconds before the end of the dispensing cycle;
if the milk/cappuccino dispensing key is pressed, the timer count-down will start from the set up time (210').

Selection block - always inactive. The wash cycle is performed even if the user does not intervene.

Wash type - with milk or water, completely automatic.

Special conditions

1) with each washing cycle with detergent (at a preset time) or daily washing cycle:
In this case, the entire circuit is washed. Therefore, during the first milk dispensing procedure, the circuit is considered free of residual milk and the timer (210') countdown is not launched.

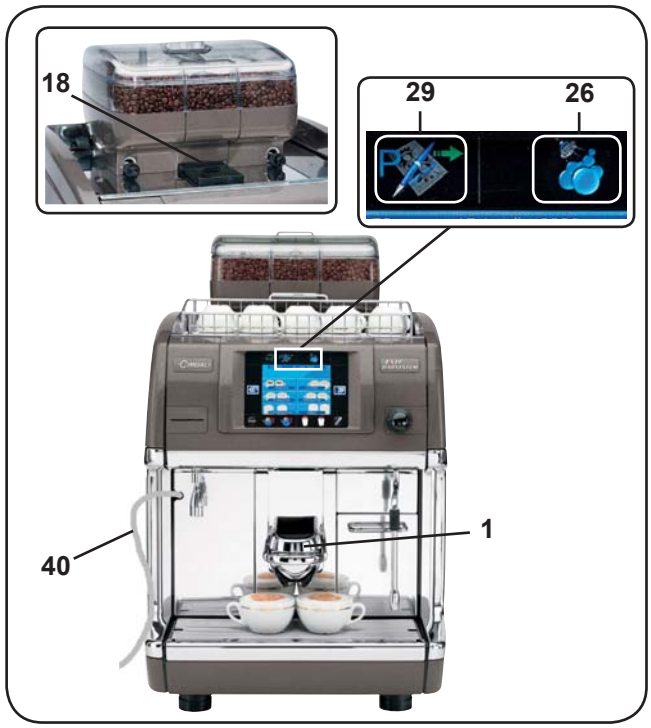
2) each time the machine is switched off while the timer countdown (210') is underway:
when the machine is switched on again, if 210' have passed, once the machine reaches its operating temperature, the preset automatic washing cycle is launched and cannot be stopped.

Automatic wash (if programmed)

only for machines with cappuccino maker

Function - after each milk cycle has terminated, the timer count-down starts (from 10 to 99 minutes, OFF disabled function). At the end, "*AUTOMATIC WASHING*" appears on the display, with the time remaining before the wash cycle begins.

Activation - activation is automatic at the end of the remaining 30" seconds. During this stand-by time:
if the coffee dispensing key is pressed, the timer count-down will start again from 30" seconds before the end of the dispensing cycle;
if the milk/cappuccino dispensing key is pressed, the timer count-down will start from the set up time (10'÷99').



Selection block - always inactive. The wash cycle is performed even if the user does not intervene.

Wash type - with water, completely automatic.

For more details, please consult the technical manual at the "Configuration menu - wash options" paragraph.

When the machine is blocked, and the following message appears on the display:

MACHINE LOCKED WASH X

where “X” indicates the type of washing cycle requested.
Pressing the key (**26**) displays washing options. The washing cycle starts if the key (**29**) is pressed when the cursor is on the requested washing line or when the entry is pressed directly on the Touch Screen.
The washing cycle takes place and the machine is unblocked.

Note: If no wash cycle messages appear and the machine is used frequently, the wash cycle can be performed at any time:

- **milk circuit washing cycle: with the modalities described in "MILK CIRCUIT WASH WITH LIQUID DETERGENT";**
- **short washing cycle: Pressing the key (26) and choosing GROUP WASHING;**
- **coffee circuit washing cycle: with the modalities described in "GROUP WASH WITH DETERGENT TABLET".**

English

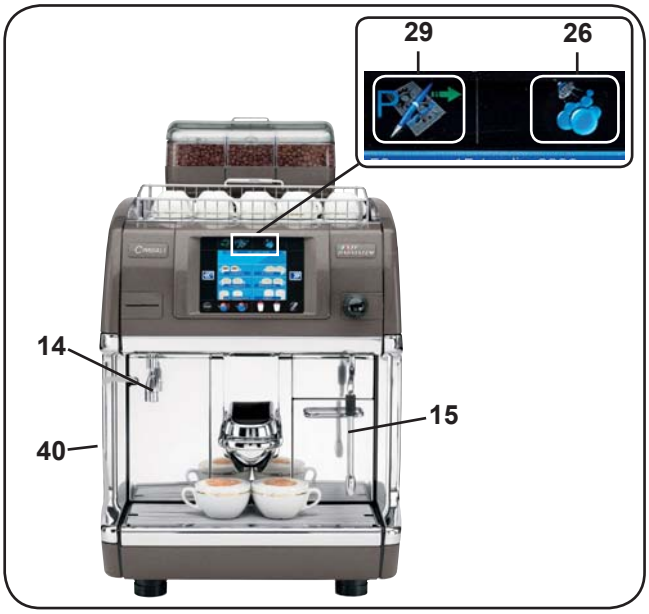
5. Cleaning operations

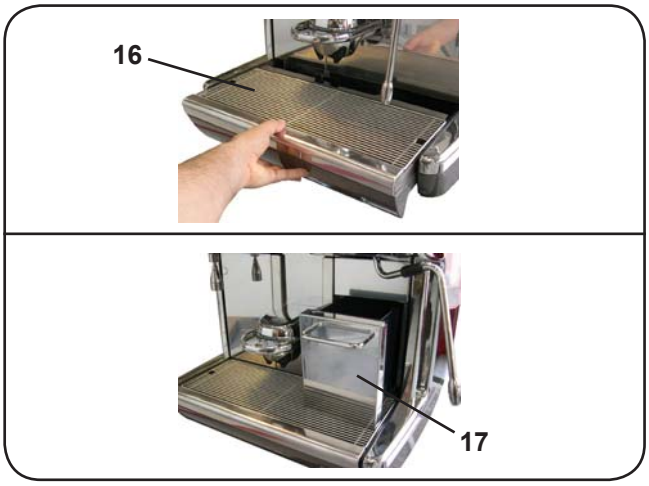
STEAM TUBE (15) AND HOT WATER DISPENSER (14)
Wash with hot water and a clean cloth or sponge, removing all organic matter.
Thoroughly rinse.
Clean up the inner part of the steam dispenser operating in the following way:
direct the tube towards the cup tray, and paying particular attention, allow the steam to flow at least once.

CUP TRAY (16)
At the end of the working day, pour a jug of hot water into the tray (**16**) and remove any deposits from the drain. Remove and wash under running water.
Do not use abrasive products, do not place in the dish-washer.

EXTERNAL PARTS
Clean with a soft cloth and products that DO NOT CONTAIN ammonia or abrasives. Eliminate all organic residues from the work area.
NOTE: do not spray cleaning liquids into the slots in the panels.

COFFEE GROUND TRAY
Remove the coffee ground tray (**17**).
Empty it out and wash it under running water.
Thoroughly clean the zone where the tray (**17**) is housed using a damp cloth. Remove any coffee grounds.
Fit the coffee ground tray back.





CAUTION
When the machine has not been used for more than 8 hours, and in any case once a day, the internal components must be washed before use, in accordance to the following instructions:

Coffee circuit
Press the key (**26**) ; position the cursor on the GROUP WASHING option. Start the washing cycle by directly pressing the option on the Touch Screen or by pressing the key (**29**) .

Hot water
Dispense hot water repeatedly (using the relative command) until at least 2 liters of water have been dispensed from the 1-group machine.

Steam
Allow the steam to flow through the nozzles for approximately one minute, using the appropriate commands.

Milk circuit
Pour a dose of liquid detergent in a bowl. Remove the intake hose (**40**) from the milk container and insert it in the bowl. Position the bowl under the dispensing nozzle of the machine.
Press the key (**26**) ; position the cursor on the MILK WASHING option. Start the washing cycle by directly pressing the option on the Touch Screen or by pressing the key (**29**) .
NOTE Follow the instructions contained in this manual to perform the various operations.

English

6. Caution

Danger of burns
The areas marked with this sign become hot. **Great care should be taken when in the vicinity of these areas.**

WARNING: Hot surface
ACHTUNG: Heisse Oberfläche
ATTENTION: Surface chaude
ATTENZIONE: Superficie calda

GENERAL
The manufacturer disclaims all liability for damages to items or persons due to improper use or due to the coffee machine being used for reasons other than its intended use.

Never work the coffee machine with wet hands or naked feet.

Cup-warming plate
Place only coffee cups, cups and glasses to be used in conjunction with the coffee machine on the cup-warming plate.
Ensure that the coffee cups are completely drained before placing them on the cup-warming plate.
No other objects shall be placed on the cup-warming plate.

MACHINE CLOSE-DOWN
When the machine remains unattended for a long period of time (at night, during the weekly closing day or during holidays) the following operations shall be performed:
- **Remove the plug or switch off the main switch.**
- **Close the water tap.**

Non-compliance with these safety measures exonerates the manufacturer from all liability for malfunctions or damage to persons or items.

Danger of Burns
Do not place the hands or other parts of the body close to the coffee distribution points, or near to the steam and hot water nozzles.

Ensure that the machine is not handled by children or persons who have not been instructed in its correct use.

MAINTENANCE AND REPAIR
If the machine does not function correctly, switch it off, turn off the main switch and call the service agent.

Only qualified and authorised servicing personnel should be called.

Use only original spare parts.

Maintenance activities performed by unqualified personnel may jeopardise the safety of the machine.

If the electric cable is damaged, switch off the machine and apply to the servicing department for a replacement.

The following measures are indispensable for ensuring operational and functional safety:
- **Comply with all the manufacturer's instructions.**
- **Ensure that specialized technicians periodically verify that the protection devices are intact and that all the safety devices function correctly (the first inspection should be made within 3 years and subsequently once yearly).**

Water softener regeneration
The machine must be installed with an ionic resin water softener.
The water softener may be of different types, with different resin capacity and autonomy.
If the message "Perform resin regeneration" is displayed, place a quantity of coarse kitchen salt or salt pastilles in the water softener.
After having performed the resin regeneration, press key (**24**) **RES** and keep pressed for approximately 8 seconds until the message on the display is eliminated.
If regeneration is not performed at the set times, calcareous deposits are formed which progressively diminish the machine's performance until the functions are blocked.
See the instructions provided with the appliances for periods of time between one regeneration and another and for the description of the regeneration method.
Regeneration at the set times keeps the machine in ideal working conditions.

English

7. Check Control Messages

The check-control messages are divided into two groups:

1. Messages in explicit mode: place over the dispensing keys. They are cancelled on each new cycle and then appear again if the cause that generated them returns

2. Messages in code: these appear in the top right-hand corner with the following syntax:i: **Exxx**
where:
- **E** indicates an error;
- **xxx** rappresents the error code of the unit.

When there are several errors, their representation is timed, passing in succession on the display.
For more details, please consult the technical manual at the "Configuration menu - Defect - Malfunctions".

Messages in explicit mode

MESSAGE	POSSIBLE CAUSES: when the message is visualized	VERIFICATIONS
Machine cold	**1.** This message will appear on the display every time the machine is turned on until the service boiler pressure falls below the pre-set working pressure. When the service boiler reaches the pre-set pressure, the message automatically disappears. **2.** Whether the service boiler cannot reach the set working pressure because of a problem, this message will be integrated with the message in code identifying the component that caused that problem.	**2.** Consult the technical manual and refer to the specific error code which will be flashed on the display to solve the problem
No coffee (MM...)	One or all hoppers are almost empty.	Fill in the hopper with coffee beans.
Grounds drawer full	This message means that the coffee ground drawer is full. 10 more coffee selections (or 5 double dose) may be made (coffee-based drinks) before the machine is blocked and the following message is then displayed.	Empty the drawer to reset the counter or wait until when the machine will display the message ‘empty drawer’. Consult the technical manual to program the number of grounds to the attainment of which the message will be visualized.
Empy drawer	The machine counts in decreasing order the pre-set maximum grounds number. This message means that that value run out. The machine is blocked and no coffees beverages can be delivered.	Remove the coffee grounds drawer. Empty the drawer and replace it in the correct position. Close the panel. During this operation the message ‘Groun. Draw. Removed’ will be displayed.
Grounds drawer removed	This message always appears when the back side of the drawer is not in the right position.	If this message appears when the drawer is inserted, check the drawer is correctly positioned.
Boiler filling	This message is displayed when the machine is filling the boiler	This operation is performed automatically and requires no action by the user. This operation does not impede the hot water delivery.
Service needed	This message is displayed when the machine requires the periodic maintenance intervention. In order to eliminate temporary the message, keep pressed RES key for approximately 8 seconds. The message will reappears in the successive relighting of the machine with the main switch.	Contact the authorized technical department. The message will be displayed until the service will be carried out. (Refer to the Technician’s Manual).
No milk	The message is displayed only if the machine is connected to a ‘Fresh Milk’ and indicates that there is no milk in the refrigerator tank.	Re-fill in the refrigerator tank.

English

Messages in explicit mode

MESSAGE	POSSIBLE CAUSES: when the message is visualized	VERIFICATIONS
Softener	This message is displayed when the softener resins need to be regenerated. (Follow the instructions on softener maintenance).	Once regeneration has been completed, keep the RESET key (**24**) pressed for approximately 8 seconds to cancel out the message.
Machine in stand-by	This message is displayed when the machine switch ON/OFF has been programmed. The message indicates that the machine is switch-off and is in stand-by status.	Refer to the Technician's Manual to see how to program the switch ON/OFF of the machine. Press the key (**24**) for a few seconds to force the machine on.
Messages about washings		Please consult this manual at the "Cleaning operations ".

8. Anomalies

Customer interventions

Before calling the servicing department, verify whether the problem encountered with the machine is described herebelow in order to avoid unnecessary expenses:

ANOMALIES	CAUSE	REMEDY
The coffee machine does not function and the touch screen (**TSn**) is off.	No electricity.	Check that the electricity is on. Check the position of the main switch (**23**).
Water leak in the cup-warmer tray (**16**)	Clogged basin hole.	Clean
Coffee dispensing time too short.	Coffee ground too coarse. Coffee too old.	Use a finer grind. Use new coffee.
Coffee drips out of machine.	Coffee ground too fine.	Use a coarser grind.
Loss of water under the machine.	Discharge well clogged up. Clogged drainage basin	Clean.
Machine heated up, but it does not dispense coffee.	Water supply or water softener tap closed. No water in system.	Open. Wait until water is available or call a plumber.
The automatic level control devices remain in operation.	Same causes as above.	Same solution as above.

English

CUSTOMER PROGRAMMING

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English

1. How to access the programming mode

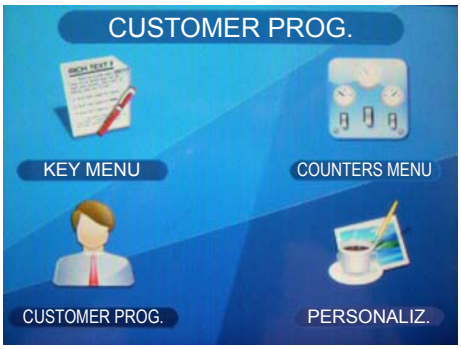
Access to the programming menu is permitted ***ONLY*** if the "**Customer Progr.**" option is set on "**YES**" and the "**progr. block**" is set on "**NO**" in the machine's configuration menu, which can only be accessed by the installation technician.

To enter the programming menu, press the key **PRG** (**29**) ; the Touch Screen will show the following display screen:

Code:
382

sd 10.8.10

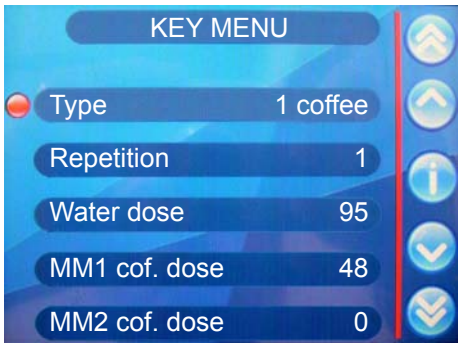
Press the key **PRG** (**29**) again to access the customer programming page; the following display screen will appear on the Touch Screen:



Accessing the menus: press the icon on the Touch Screen.

Accessing and modifying submenus: when the KEY MENU icon is pressed, for example, the following display screen appears:

Select a dispensing key. The display screen will show:



Use the "**Up**" and "**down**" keys to position the cursor on the chosen line, then press the key **PRG** (**29**) ; or directly press the desired option on the Touch Screen.

Use the "**plus**" and "**minus**" keys to modify or change the value.

In some parameters, besides the "**plus**" and "**minus**" keys, the key also appears, which allows a value to be set using the number keypad.
Press the key and then key in the number:

The new entered data is confirmed when the "**OK**" key is pressed. The data remains unchanged if the "**X**" key is pressed.

English

"i" Key

If the key "**i**" is pressed when any coffee, cappuccino, water, or steam option is displayed, the dispensing process can be started and the related parameters can be viewed.
The following will appear on the display screen:

In detail, the parameters displayed refer to:
F...: position of the limit switch (1 in position);
MM...: coffee dose pulses;
Dv: volume dispenser pulses;
TGR: group temperature;
tG: dispensing time in seconds;
P: boiler pressure.

Uscita dai quadri programmazione

Premere il tasto **RES** (**24**) ; ad ogni pressione si torna alla schermata precedente.
Nel caso in cui la voce "**Progr. Cliente**" è impostata su "**NO**": sul display viene visualizzato il messaggio a sotto riportato:

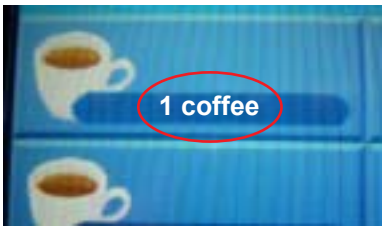
2. LED lighting

The machine has a multicolored LED lighting system beneath the dispensing group.
The key menu has the "LED colors" parameter that allows a color (from 000 to 015) to be set for the LEDs. When a beverage is dispensed, the LEDs change color compared to the lighting normally present when the machine is in stand-by mode.

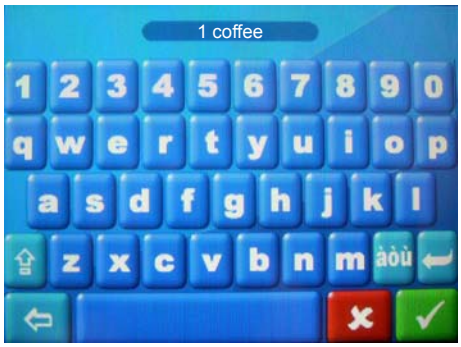
Note: The color of the LED's during the stand-by phase can only be set by the installation technician.

3. Labels

"Label" means the phrase indicating the beverage that appears on the dispensing key on the display:



This label can be personalized using the specific FILECONVERTER program or by selecting the *label* entry in the machine's key menu.
The following appears on the display screen:

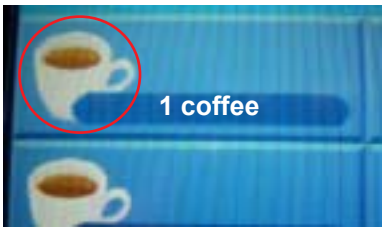


Key in what you want to appear on the dispensing key. The label is overwritten, and you can see a preview of the string at the top of the display screen.
Once the procedure has ended, save the new text by pressing the icon, or leave the old label as is by pressing the key.

English

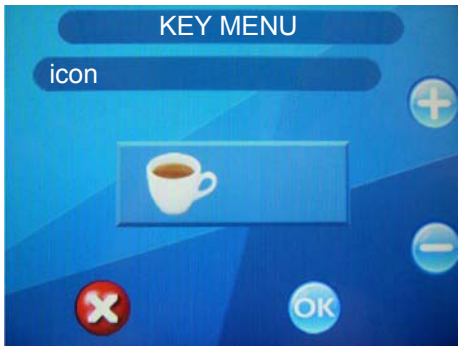
4. Icons

The word “icon” refers to the symbolic image of the beverage that appears on the dispensing key of the display:



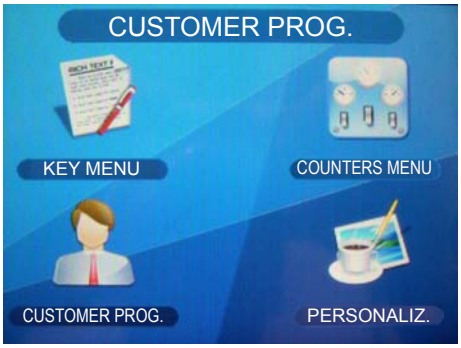
The icon can be personalized using the specific FILE CONVERTER program or by selecting the *icon* entry in the machine’s key menu.

The following appears on the display screen:



To choose an icon for a beverage, press the "**plus**" and "**minus**"; keys to scroll through and choose from the standard icons provided by the machine software. Confirm your choice by pressing the "**OK**" key, or leave the existing icon as is by pressing the "**X**" key.

5. Key menu

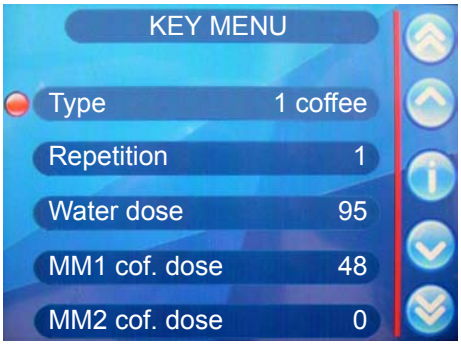


Press the key to view the recipes associated with the dispensing keys.

The following message will appear on the Touch Screen:

5.1 Key menu - Coffee selection

Press one of the coffee dispensing keys. The following message will appear on the display:

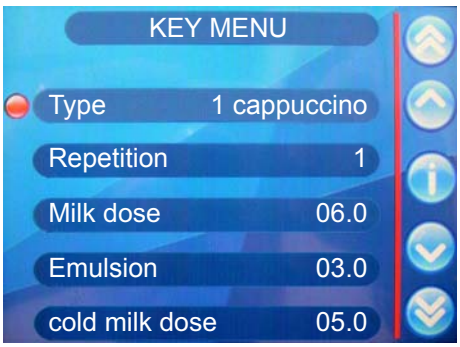


The following coffee selection parameters can be modified:
- ***repetition*** (it represents the number of distributions of the selected drink, from 001 to 099);
- ***water dose*** (volumetric dosage pulses, from 0 to 999, with increments of 1);
- ***coffee dose***... (coffee dose grinde ...impulses, 0 ÷ 200 with increments of 1);
- ***water start*** (volumetric dosage pulses, from 0 to 999, with increments of 1);
- ***label*** (the text indicating the beverage that appears on the key);
- ***icon*** (the picture of the beverage that appears on the key);
- ***LED Colors*** the color of the LEDs during dispensing, 000 - 015).

English

5.2 Key menu - Cappuccino selection

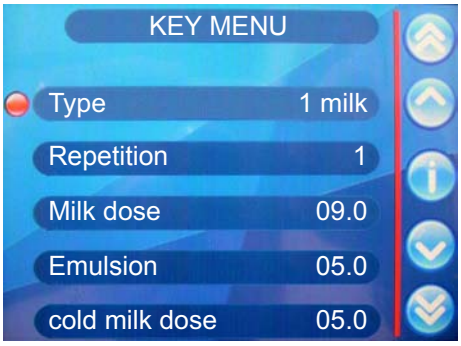
Press one of the cappuccino dispensing keys. The following message will appear on the display:



The following cappuccino selection parameters can be modified:
- ***repetition*** (it represents the number of distributions of the selected drink, from 001 to 099);
- ***milk dose*** (milk dispensing time: 0 ÷ 60 seconds, with increments of 0.1);
- ***emulsion*** ((foamed milk dispensing time, 0 ÷ Time set for the milk dose);
- ***cold milk dose*** (cold milk dose; from 0 to 20 with increments of 0.1 seconds);
- ***water dose*** (volumetric dosage pulses, from 0 to 999, with increments of 1);
- ***coffee dose***... (coffee dose grinde ...impulses, 0 ÷ 200 with increments of 1);
- ***label*** (the text indicating the beverage that appears on the key);
- ***icon*** (the picture of the beverage that appears on the key);
- ***LED Colors*** (the color of the LEDs during dispensing, 000 - 015).

5.3 Key menu - Milk selection

Press one of the milk dispensing keys. The display appears as follows:



The following cappuccino selection parameters can be modified:
- ***repetition*** (it represents the number of distributions of the selected drink, from 001 to 099);
- ***milk dose*** (milk dispensing time: 0 ÷ 60 seconds, with increments of 0.1););
- ***emulsion*** ((foamed milk dispensing time, 0 ÷ time set in the milk dose);
- ***cold milk dose*** (cold milk dose; from 0 to 20 with increments of 0.1 seconds);
- ***label*** (the text indicating the beverage that appears on the key);
- ***icon*** (the picture of the beverage that appears on the key);
- ***LED Colors*** (the color of the LEDs during dispensing, 000 - 015).

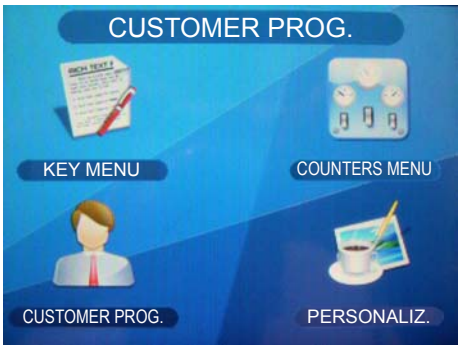
5.4 Key menu - Hot water selection

Press one of the hot water dispensing keys (**12**) . The following message will appear on the display:

The following hot water selection parameters can be modified:
- ***water dispensing time*** (from 0 to 60, with increments of 0.1 seconds).

English

6. Meter display and reset



Press the key to view the counters.
The following message will appear on the Touch Screen:

To zero the count: go to the parameter, press the "**plus**" or "**minus**", keys, and then press the "**OK**" key to confirm zeroing.

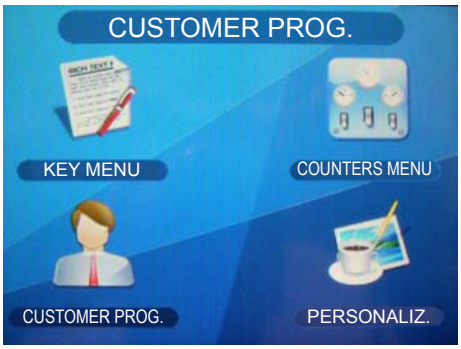
The total number of coffees and cycles CANNOT be zeroed.

The total number of grindings of the grinding units (MM1, MM2 and MM3) can only be zeroed by the installation technician if a grinder is replaced.

Press the key **RES** (**24**) to return to the previous menu.

English

7. Customer programming menu



To access the “CUSTOMER PARAMETERS” menu, press the key.
The following is displayed on the Touch Screen:

Press the “DATE AND HOUR” key, and the following appears on the display:

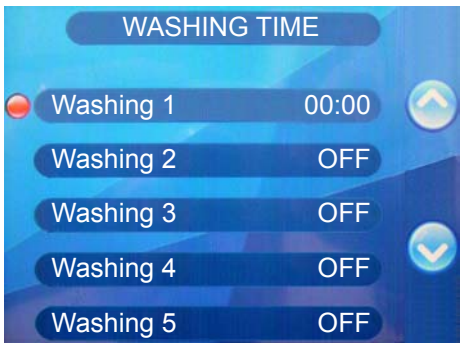
Press the “SERVICE HOURS” key, and the following appears on the display:

The following service time parameters can be modified:
- ***ON time*** (time the machine switches on);
- ***OFF time*** (time the machine switches off);
- ***day off*** (day on which the enterprise is closed);
- ***Night ON*** (start time for evening beverage price: only when payment system is connected);
- ***Night OFF*** (end time for evening beverage price: only when payment system is connected).

General indications
If there is no day off (i.e. the enterprise never closes), enter “none” for the “day off” item.
Enter the same time for the “ON time” and “OFF time” parameters (for example:

ON time	22:00
OFF time	22:00)

Press the “WASHING HOURS” key, and the following appears on the display:



"WASH 1” AND “WASH 2 – 5”
These refer to wash cycles that can be programmed at certain times. When the set time arrives, the phrase “PERFORM MILK CIRCUIT WASHING” appears on the display and alternates with “PERFORM GROUP WASHING”.

To set the wash time, press the key **PRG** (**29**) when the cursor is on the wash line you choose, or press the entry directly on the Touch Screen.

The following appears on the display:

Use the "**plus**" and "**minus**" keys to change the numbers. Use the and keys to move the cursor from hours to minutes. Afterwards, press the key to confirm the data.

Repeat these steps to change other washing times.

"Wash 1"
When this function is requested, a long wash cycle is performed (milk circuit and coffee circuit) as described in the "Cleaning operations" paragraph.

NOTE: Wash 1 cannot be disabled. It is requested daily at the programmed hour, and always within 24 hours.

"Washes 2 ÷ 5"
When these functions are requested, they can either be a long or short wash cycle depending on how they were programmed. If the set hour for these wash cycles occurs when the machine is switched off, the request will be canceled.

NOTE: Set OFF against the time so as to not activate these wash cycles.

OFF is displayed press the “**-**” key the indicated time is "00:00"

For more details, please consult the technical manual at the "Configuration menu - wash options" paragraph.

English

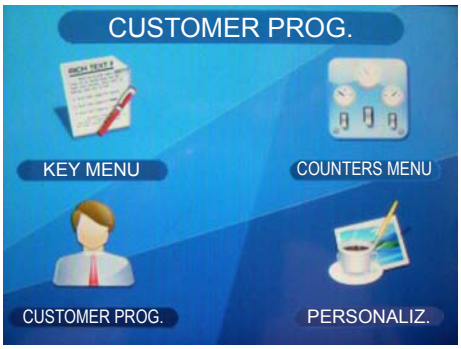
Press the “LANGUAGE” key, and the following appears on the display:

To view messages on the display in a different language, press the key **PRG** (**29**) when the cursor is positioned on the preferred language, or press the entry directly on the Touch Screen. The machine will convert the messages into the new chosen language.

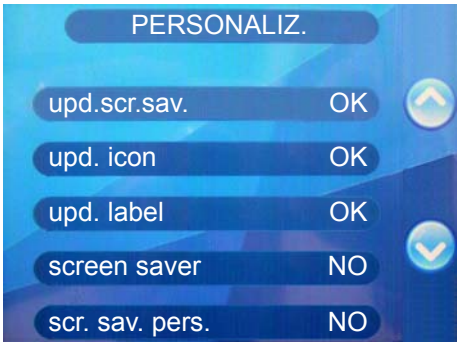
The display provides a choice of the following languages.: Italian, English, German, French, Spanish, Portuguese, Dutch, Japanese and Russian.

English

8. Personalization Menu



To access the "PERSONALIZATION" menu, press the key.
The following will appear on the Touch Screen:



The parameters of the personalization menu are:
- ***screensaver update*** (only possible with the memory interface connected to the machine);
- ***icon update*** (only possible with the memory interface connected to the machine);
- ***label update*** (only possible with the memory interface connected to the machine);
- ***screensaver*** YES / NO (when the screensaver is enabled, default images appear every 5 seconds in sequence on the display);
- ***personalized screensaver*** YES / NO (when enabled, personalized images appear every 5 seconds on the display).

Note: Use the FILECONVERTER program (you'll find it at: http://*www.club.cimbali.com.*) *to personalize images, icons, and labels other than the standard ones available with the machine.*

English

I

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SERVICE LINE

I La CIMBALI e il "SERVICE LINE"

Il servizio assistenza della società CIMBALI, nell'intento di essere vicino ai SIGG. Clienti nella scelta dei prodotti per il miglior utilizzo della macchina da caffè, visualizza la linea:

ECO LINE - Prodotti per la pulizia

A) 610-004-129	liquido	per i cappuccinatori;
B) 610-004-120	in polvere	per i gruppi, i portafiltri, le tazze da caffè;
C) 610-004-124	bustine	per i gruppi, i portafiltri, le tazze da caffè;
D) 610-004-114	pastiglie	per i gruppi nelle macchine superautomatiche.

Per ordinare trasmettete il numero di codice al Vs. Concessionario.

GB CIMBALI and the "SERVICE LINE"

The CIMBALI Company's client service, the aim of which is to assure top coffee-machine performance for its clients at all times, also makes available its ECO LINE, a series of specific cleaning products expressly designed for this purpose.

ECO LINE - Cleaning products

A) For cappuccino makers	in liquid form	610-004-129;
B) For dispensers, filter-holders, coffee cups	in powder form	610-004-120;
C) For dispensers, filter-holders, coffee cups	in small envelops	610-004-124;
D) For superautomatic-machine dispensers	in tablet form	610-004-114.

Order directly from your local distributor and refer to the particular item you require by its number, as shown above.

F CIMBALI et la "SERVICE LINE"

La service d'assistance de la société CIMBALI, dans l'intention d'être à côté de ses clients, dans le choix des produits et en vue d'une meilleure utilisation de la machine à café, propose la ligne:

ECO LINE - Produits de nettoyage

A) 610-004-129	liquide	pour les fouettes-lait;
B) 610-004-120	en poudre	pour les groupes, les porte-filtre, les tasses à café;
C) 610-004-124	sachets	pour les groupes, les porte-filtre, les tasses à café;
D) 610-004-114	pastilles	pour les groupes des machines tout-auto.

Pour commander, transmettre le numéro de code à votre concessionnaire.

D CIMBALI und die "SERVICE LINE"

Mit der Absicht dem Kunden bei der Produktwahl für den bestmöglichen Gebrauch der Kaffeemaschine beizustehen, weist der Kundendienst der CIMBALI Gesellschaft auf folgende Produktlinie hin:

ECO LINE - Produkte für die Säuberung

A) 610-004-129	Flüssig	für die Cappuccino-Bereiter;
B) 610-004-120	in Pulverform	für die Gruppen, die Filterhalter, die Kaffeetassen;
C) 610-004-124	Tüten	für die Gruppen, die Filterhalter, die Kaffeetassen;
D) 610-004-114	Tabletten	für die Kaffeegruppen der vollautomat Maschinen.

Für eine Bestellung bitte dem Vertreter die Katalog-Nr. angeben.

E La CIMBALI y el "SERVICE LINE"

Con el deseo de facilitar a los Srs. CLIENTES la selección de los productos para el uso correcto de la máquina de café, el servicio de asistencia de la sociedad CIMBALI les muestra la linea:

ECO LINE - Productos para la limpieza

A) 610-004-129	líquido	para los cappuccinadores;
B) 610-004-120	en polvos	para los equipos, los portafiltros, las tazas de café;
C) 610-004-124	en sobres	para los equipos, los portafiltros, las tazas de café;
D) 610-004-114	en pastillas	para los equipos de las máquinas superautomáticas.

Para los pedidos, envío el número de código a su Concesionario.

P La CIMBALI e o "SERVICE LINE"

O Serviço de Assistência de empresa CIMBALI, com a finalidade de aconselhar os Clientes na escolha dos produtos para a melhor utilização da máquina de café, apresenta a linha:

ECO LINE - Produtos para a limpeza

A) 610-004-129	líquido	para o kit cappuccino;
B) 610-004-120	en pó	para os grupos, manípulo dos filtros, chávenas de café;
C) 610-004-124	carteiras	para os grupos, manípulo dos filtros, chávenas de café;
D) 610-004-114	pastilhas	para os grupos das máquinas superautomáticas.

Para encomendar, indicar o número de código ao seu Concessionário.